William Daniel Leathart 1846

THE

COURT & KITCHIN

OF

ELIZABETH,

Commonly called

Joan Crommel,

THE

Wife of the late Usurper,

Truly

Described and Represented,

And now

Made Publick for general Satisfaction.

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TO THE READER.

THAT there may no prejudice lye againſt this Publication, as an inſultory, unmanlike Invective and Triumph over the ſuppoſed miſerable, and forlorn eſtate of this Family, and this Perſon in particular; it will be requiſite to obviate & prepare againſt that ſeeming humane (but indeed diſloyal, or at leaſt idle) ſentiment and reverence to the frail and fluctu-

ctuating condition of mankind, which as a general Argument is ready at hand to oppose the design of the ensuing Treatise.

Not to refer the Reader to the practise of all Times, which have not failed to wreak the fury of the Pen upon Tyrants and Usurpers (if surviving to punishment, otherwise their Relations and Posterity) whose execrable Tragedies have wearied the World, and blunted the Instruments of death & slaughter: nor to instance the particular examples thereof, as sufficient Authority for this Imitation; the peculiar Justice due to the monstrous e-

nor-

normities and unparalle'ld insolence of these upstarts, (besides the disproportion and imcompetence of any revenge to their provoking impudent personation of Princes) will interessedly vindicate and defend the Author from the breach of charity, much more from the rigid imputation and charge, as of a person devested and void of nature, compassion and civility.

For while they yet wanton in the abundance of their spoyl & rapine, afflicted with nothing else but the torments of ambitious designs, taking this cloud upon them, but as an Eccliplse of their former Greatness, and as but a Turn

of *ſporting* Fortune, whoſe wheel may with an imaginary volutation roll their pretty Highneſſes upwards again; how can the deſperate depreſſed eſtate of many thouſand loyal Subjects, who are irrecoverably loſt and paſt all means, but a miracle, to their juſt, or any competent Reſtiſtitution, or to buoy up themſelves orFamilies from vulgar or Phanatick contempt: How is it poſſible for them to comport with the Serenity(inſtead of diſaſter) of this Family, by whoſe ſingle accurſed plots and deſigns, all their preſent and many more grievous paſt miſeries are derived upon them and their Poſterity.

And

And that this may not ſeem the froth and ſpleen of a Satyr, what meaneth that bleating in their preſent ſtately Manſions? The ſame ceremonious and reſpectful obſervances, as if they were ſtill the *Hogen Mogens.*

None of the Family muſt preſume to ſpeak leſs than my Lord and my Lady, to the Squire *Henry* and his Spouſe, and the ſame ſtile is uſed when ever any mention is made of them in the Houſehold; to which pin the neighbours and neceſſary Retainers addreſſes are tunably raiſed. What is this but to ſtrengthen their weak, yet vain-glorious fancy, and to preſerve ſome

reliques of their former veneration, leſt rude and inofficious time ſhould plead a diſuſer in bar to their conceited (but airy) reverſion? And no queſtion but the old Gentlewoman, who took ſo much upon her, and was ſo well pleaſed wirh her laſt Grandeur, as diſpleaſed and afflicted with the fall of it, betwixt *Fleetwood*, *Richard* and *Desborough*, is alſo ſerved in the ſame manner, and with the ſame Grandezza's, ſo that ſuch is the inveterate itch and tetter of Honour in Her, that nothing but the lees of gall, and the moſt biting ſharpeſt Ink will ere be able to cure or ſtop this *Protectorian Evil.*

And

And herein we do but retaliate (if they be not unworthy of ſuch a term, as that any attribute of juſtice ſhould be profaned by their demerit which exacts rather popular Fury) and repay them in ſome ſort, thoſe many Libels, blaſphemous Pamphlets and Paſquils, broached and ſet on foot, chiefly by the late Uſurper, againſt the bleſſed Memory and Honour of our two late Soveraigns: more eſpecially thoſe vile and impious Pieces, called, *The Court and Character of King* James, and *The None ſuch* Charles, (a great number of which were bought up in the juncture of the late Reſtitution, (as particularly informed) which in the

the worſt of times their bold and impudent falſhood made moſt abominable) were none of the leaſt incentives to a work of this nature, in requital of that traiterous and moſt petulant Impoſture.

Whereas the guilt of this *Grand-Dame* hath this ſort of felicity, that it cannot be made worſe or more odious by any additions of deviſed untruths; and he muſt be a very immodeſt and immoderate Fabuliſt that can repreſent Her to greater diſadvantage in this way, then Her Actions have infamed her to the World.

Her Highneſs muſt be pleaſed

ſed to diſpenſe with this frank and libertine manner of treating Her, for 'tis all we are like to have for many millions; beſides an old Saw or Proverb to the bargain,

-----*Olim hæc meminiſſe juvabit*; a little tranſitory mirth, for twenty years duration of ſorrow; and if ſhe thinks ſhe comes not very well off ſo, ſhe is as unreaſonable in her reduction and allowed Receſs, (to be envied for its plenty and amplitude, far exceeding her former privacy, ſo that ſhe is even yet a Darling of Fortune) as in her uſurped Eſtate and Greatneſs.

It is well for her, if his *Butchery*

ry (then, which the Sun never ſaw a more flagitious execrable fact, and ſo comprehenſive, that it reached *Caligulas* wiſh) can be ſlighted into her *Cookery*; and that there were no other *Monument* of it then in *Paſte*,

----*Ut tantum ſchombros metuentia Crimina, vel Thus*:

That the records of his Crimes were onely damn'd to an *Oven*. Little *ſatisfaction* ſerves the Engliſh Nation (the Relations of thoſe loyal perſons martyred by Him excepted) and She ought therefore to be highly thankful, that the *Scene* of his *Tyranny* was laid here, for had it light upon the *Southern parts* of the World, their

their *nimble* and *vindictive* rage, upon the *Turn*, would have *limb'd* and *minced* her Family to *Atomes*, and have been their own *Cooks* and *Carvers*.

Lambert Simnel very contentedly turned a broach in the Kings Kitchin, after the Gaudies of his Kingly Impoſture, in the beginning of the Reign of *Henry* the VII. and therefore for variety ſake let this once mighty Lady, do *Drudgery* to the Publique.

Vale.

The Introduction.

Among all the monstrous Effects of Cromwell's *Tyranny, and the fruition of his Usurped Greatnesse; in the affluence of all imaginary delights to gratify his sense, and candy over the troubles of his mind (to the rendring them lesse severe and dulling their poignant acuteneſſe) it was by all men much wondred at, that he was so little guilty of any luxurious and Epicurean Excesses either in his meat or drink, except sometimes in his Cups, which he purposely and liberally took off to void*

the Gravel in his Kidneys, with which he was continually moleſted, and for which, large draughts were his ordinary Cure.

In this He differed from the reſt of his ſanguinous Tribe and ſort of men, who making uſe of humane blood for their drink, do ſaginate and fatten themſelves, with the ſuperfluous variety of meats, to whoſe natural ſatisfaction ſuch artificial devices are added (even reterturing the Creature) that the genuine Guſto is quite changed by this adulteration, and loſt in the mixt multiplicity of other Reliſhes and palatable Ingredients. Herein like themſelves, when not content with their natural private condition of life, and the pure reſults & ſimple innocent delights thereof, they do corrode their minds with the ſharp ſawces of Ambition,

and

and so alter and invert their nature, that they degenerate to other things, and become such a quel-que-chose *of villany and debauchery, that we can hardly sever and distinguish a Crime which is not intervitiated with many other. And what prodigious infamy upon this guloſe and intemperate account, and by this very apt similitude doth this day stick upon many if not most of the* Roman *Emperors! as I could instance in* Tiberius, Caligula, Nero, Otho, Domitian, Commodus, Caracalla, Heliogabolus, *men not to be mentioned without horrour at their wickedneſſe; of such savage and feral manners, as if their food had been the fleſh of* Panthers, Tygers *and* Bears, *and had assimilated its nutriment in their Beſtial qualities: but as was*

ſaid before, Cromwell *as in ſome other caſes, was in this wholly* diſcriminated *from them.*

Yet do I not think this abſtemiouſneſſe and temperance was due only to his diſpoſition either of body or mind, for his appetite in all other things was very irregular & inordinate, but either to the multitude of thoſe mordaces & edaces Curæ, *biting and eating cares and ambitious thoughts; which made him either the Vulturs or* Tantalus *his Feaſt, and were his continual Surfets of* an evil conſcience;

Diſtrictus Enſis cui ſuper impia
Cervice pendet, non Siculæ dapes
Dulcem elaborarint ſaporem.
Horat. Od

though I may indulge his military labours and diſcipline, and Example

ample that ſeverer abſtinence: or elſe which is principally intended here as the Subiect matter of this diſcourſe, it may be cheaplyer referred to the ſordid frugality and thrifty baſeneſſe of his Wife, Elizabeth Bowchet, *the Daughter of Sir* James Bowchet, *commonly called Protectreſſe* Joan *and vulgarly known of later years by no other Chriſtian name, even in the greateſt Height of her Husbands power, and that chiefly out of Deriſion and contemptuous indignation, that ſuch a perſon durſt preſume to take upon her ſelf ſuch a Soveraign Eſtate, when ſhe was an hundred times fitter for a Barn then a Palace; ſo ſporting, mocking Fate, to make good that of the Satyriſt*

Fœlix à Tergo quem nulla Ciconia pinxit,

followed her great luck with that Sarcastick and dicterious nick-name, that she with her Copemate might perceive, their Fortune was not so entire and of so fair an aspect and firm Structure, but that the Flaws and Blemishes and Impotence thereof, were most obvious and ridiculous; their Fine Feathers had Swans feet, and their beautiful Mermaid, the fiction of Dominion, had the ugly tail and fins of a Fish, the Train of her greatnesse and prosperity was the most vile and scornful reproaches. And this shall suffice to be spoken of her person by way of Preface, the next Elenchus or Discourse is of her Mesnagery Housewifery or House-keeping.

THE COURT *and* KITCHIN OF Mrs. ELIZABETH alias *Joane Cromwell.*

TO Confine and limit this Treatise to its purpose and designment prefixed in the Title, we must (though with some petty injury to the Reader) pass over her Oeconomy at her private home, before *Olivers* bold atchievement and attainment of the Supreme power, (because part of it is already pub-

publique) when she had brought as (we say) a *Noble to Nine-pence*, by her pious negligence and ill management of the Domestique Affairs, and was as giddy to see her bare Walls as *Oliver* was mad with *Enthusiasmes* and Devinations of Regal Furniture and all Princely pomp and greatness. Those Memorials may be reduced to this present use in this short Corollary.

That the former Extremities of her Necessitous and indigent Condition, upon the bettering thereof (by the general Ruine) raised in her such a quick sense of the misery of want, that she became most industriously provident, and resolvedly sparing and cautious for the future, and to prefer the certainty of her own care and diligence to the extempore, fond and easie delusions of Deus providebit, *with which she had been fooled before into an almost voluntary and devoted poverty.*

This her Aspect and Consideration of the future, extended it self (with more prudence and sagacity then her

Husband

band would descend to) in some humble thoughts of her present rise levelled to her past depression: She took a prophetical prospect of the Times, and having seen two, three or four variations in the calmnesse and tranquility of her Husbands Fortunes, did wisely presage to her self that after those Hurly burlies of War and the Tempest of Rebellion, wherein he had whirled, and with so much impatient precipitancy engaged himself, there would another turn happen, against which she concluded to be more *discreetly Armed.*

The first Eddy of that boysterous and unruly Current of his Prosperity, which at last over-ran all Banks and Boundaries flowed into the receptacle of her Committee-ship in the associated Counties, particularly *Cambridge* and *Huntingdon*, where to recover and peice up her ruines, she with the same Spirit of zeal and piety of her Husbands, consecrated her House to be the Temple of *Rapine*, one of the prime Goddesses

next the *Cause*; whither for sacrifices all manner of Cattel clean and unclean, were brought from all the adjacent parts; as other costly utensils of the best moveables to adorn and enrich this sacred place; from whence to hope for any re-delivery was mental Sacriledge, and to endevour it was punished with irreparable ruin; and I am sure (like the guilt of that crime) there are some who now feel it to the third generation, and may without miracle to perpetuity.

For not only was her *Corban* to be satisfied with the product of such oblations, but lands were to be set apart and sequestred, the revenue of which past first through her fingers, and were made Impropriations of her own.

Having thus recruited her Estate, and adjusted her present Seizures to her past losses, and exalted above the Dignity of Mrs. Sheriff, or Countesse of those Shires, no person her equal in greatnesse; upon the Succesſe of her Husband after *Marston Moore* she

she abandoned the dull Country, partly not enduring the ordinary demeanor of her acquaintance towards her, nor sufferable nor endurable by her betters, for her imperious and unsociable Carriage towards all persons of quality; and partly to partake in the supreme fruition of the City's more elaborate & exquisite pleasures, & to housewife early admiration: for the Ladies of the Cause began to appear at Thanksgiving dinners, and to reckon as many dishes to a Messe, as their Husbands numbered atchievements.

At her Arrival in Town she was little lesse then saluted by the whole Junto, though not in a body, yet severally by them all, and afterwards by the Patrons, Elders, and Brethren of the Sects, who came not a House warming with the breath of their Mouths, in zealous gratulations, but brought all Silver Implements for her accommodation of houshold-stuff, and offered them according to the late pattern of Reformation in *Guild-hall*. Nor did this humor cease here,

the

the middle ſort of the Religiouſly Phanatique, ſent her in *Weſtphalia Hams*, *Neats Tongues*, *Puncheons*, and *Teirces* of *French Wine*, *Runlets* and Bottles of Sack; all manner of Preſerves and Comfits, to ſave her the trouble of the Town; the moſt of which gifts, they being multiplied upon her, ſhe retailed by private hands, at as good a rate as the Market would afford.

But much more of theſe was given afterwards when *Oliver* was returned from the ending the war, and was lookt upon as the great Motion of the Parliaments proceedings: not to reckon thoſe immoderate Bribes that obtruded themſelves upon her, more welcome by far then thoſe ſaintlike benevolences and civil Offices of Love, under which their corrupting practices were vailed to no purpoſe; for ſhe very well underſtoood the very firſt Addreſſes though never ſo innocently remote from the main deſign, and would rate them (as they do Poſt Miles, for ſhe kept her conſtant

ſtant diſtant Stages in all her publique Brocage and Tranſactions) duely and exactly.

And indeed her Houſe was in this reſpect a political or State *Exchange* by which the Affairs of the Kingdom were governed, and the prizes of all things ſet, whether Offices, preferments, Indempnity; as all other manner of Colluſion and Deceipts were practiſed; and money ſtirring no where elſe. And in the other reſpect of *Proviſions*, it might have paſs'd for the Temple of *Bell* and the *Dragon*, (to perſue the former Sanctity of her Rural Manſion) where all thoſe offerings of Diet were conſumed, or as good, altered and aſſimilated to her nature (the uſe of the nutritive faculty) by ſerving her Covetouſneſſe in their reduction to money.

Now ſhe needed no ſuch auſtere diligence in the preſervation of an eſtate; for it was more then ſhe and her Miniſters could do to receive it. It was impoſſible to keep any Decorum

rum or order, in that house where masterlesse money like a haunting Spirit, possessed and disquieted every room. It was a kind of *Midas* his Palace, where there was nothing but Gold to eat, only instead of being confined to that indigestible food, she and her Servants were most frequently invited out of Dores to most sumptuous and magnificent treatments, whence because of that more sacred employment at home, (like Sabbatarians that provide themselves bak'd and cold meats for the superstitious observation of the day) they and their progging Lady brought home such reliques, as they might mumble down in the dispatch of their businesse, and save the trouble or Magick of their long Graces, which had brought a Curse instead of a Blessing, upon their Masters and Mistresses first endevours, though she her self (so hard it is to forego and shake off an habitual customary Hypocrisie and falacy) would look as religiously upon a Match pane, Preserve, or Comfit,

as a despairing Lover upon his Mistresses Lips.

But the War expired, and those Thanksgiving and triumphal Festivals over and ended, this pious family began to enter upon the years of Famine after those of Plenty. Her Husband was now engaged in deep designes and practices upon the King and Kingdome, and in order to ruin them both, upon the Army; Every one of those mischievous and Matchiavilian Consultations and projects, were ushered continually by a Fast, which being appointed for, and observed by the Host, were always intimated to the friends and Relations of the Officers, and kept by them with no lesse strictnesse in their private Households; which by the frequent shifts, and various turns of policy, which *Cromwell*'s Fate, and the uncertainty of the Times guided him to, came so often and thick upon the neck of one another, that her Domesticks had almost forgot dinner time; up-

start

ſtart Piety, like the modern Frugality, bating a Meal, and as that had limited the diet to Noon, this changed it and inverted it to night.

So that, as in other authoritative continued Faſts, there is a political and humane Reaſon, *viz.* the ſparing the Creature, even to the ſame end, this good Huſwife directed her domeſtick abſtinence; and when on ſuch occaſions ſhe had cauſe to ſuſpect a general diſcontent of her people and houſhold; ſhe would up with this Scripture expreſſion, and lay it in their Teeth for better fare; *The Kingdome of God is not Meat and Drink, but Righteouſneſſe and Peace*, and ſome ſuch Scriptural dehortations from gluttony and the like luxurious Intemperance, and other zealous Sentences of Moderation in Diet; as that the pleaſure of a full diet conſiſts more in deſire then in Satiety; that to have the Stomach twice repleated in the day, is to empty the Brain, and to render the mind unſerviceable to the actions of life;

No

No Abyſſe, no Whirlpool is ſo pernicious as Gluttony, which the more a man eats, makes him more a hungry; and the better he dines to ſup the worſe; with ſuch other Morals, taken out of *Guſman* and *Lazarillo de Tormes*, and only altered a little, by being made ſerious in practice.

Yet I cannot paſſe this neceſſary Leſſon of Temperance, however it proceeds from this Sophiſtical corrupt Teacher thereof, without ſome reflection on ſome more ancient and authentique Inſtructions, but becauſe it is a little beſide my deſign, I will conclude them in ſome fit Sentences, as of the Satyriſt *Perſius*.

Poſcis opem nervis Corpuſque fidele Senectæ,
Eſto age ſed grandes patinæ tucetaque craſſa
Annuere his ſuperos vetuere Jovemque morantur.

Engliſhed

Englished thus,

By *De Barten Holyday.*

Thou wishest for firm nerves, and for a sure
Sound body, that would healthfully endure
Until Old Age; why be it, that thy wish
Is granted by the Gods; yet thy large Dish
And full fat sasage make the Gods Delay
To blesse thee, and do Force good Jove to stay.

And that other of *Epictetus*, worthy to be inscribed in all our Parlours and Banquetting-Houses, Σωφροσύνην λέγεται ὡς ἐν ξύσει τὴν φρόνησιν, καὶ τὴν ψυχὴν εἶναι σεφωτάτην. In another place *Inter Epulandum duos excipere debemus Convivas*, Corpus & Animam; *Tum quod in Corpus collatum sit repente effluxurum, quod autem in animam perpetuo servandum* (*i. e.*) in Feasting and banquetting we must except two Guests the body and the mind, because that which is bestowed on the body will suddenly passe away, and that which comes into the mind will be there laid up for ever; adding that commendation of *Plato* to a friend a Philosopher

Philosopher; *Vestra quidem cœnæ non solum in præsentia sed etiam postero die sunt jucundæ*, intimating that there is no such lasting pleasure as in a sober diet, which, when Excesses bring Surfeits, renews the Feast the next day, and gives a continual relish to the Appetite.

But I must beg pardon for this (otherwise seasonable) digression, and reduce the Discourse in pursuit of her Ladyships Errantry from one abode to another, in the Suburbs of *London*, more or lesse like a Sojourner, (however she inhabited whole Houses) and a great person *incognito*, then as a Woman of that State and degree, to which her Husbands Condition and Command, and great probabilities of succeeding Titles, did forespeak her; If any thing could be observable by her for state and charge, it was the keeping of a Coach, the driver of which served her for Caterer, as much occasion as she had for him, for Butler, for Servingman, for Gentleman Usher, when she was to appear

appear in any publique place. And this Coach was bought at the second hand, out of a great number, which then lay by the Walls, while their honourable owners went on foot, and ambled in the dirt to *Goldsmiths* and *Haberdashers-halls* if so fairly come by. She might, and she did ('twas thought) save that very inconsiderable Charge, but the sense she had how obvious and odious her Carriage in a sequestred Caroach would be to every body, made her jealous of such scorn and derision; as for Horses she had them out of the Army, and their Stabeling and Livery in her husbands allotment out of the *Mews*, at the charge of the State; so that it was the most thrifty and unexpensive pleasure and divertisement; (besides the Finery and Honour of it) that could be imagined; for it saved many a Meal at home, when upon pretence of businesse, Her Ladyship went abroad, and carrying some dainty provant for her own and her Daughters own repast, she spent whole days

in ſhort viſits, and long Walks in the Ayre; ſo that ſhe ſeemed to affect the *Scythian* faſhion, who dwell in Carts and Wagons, and have no other habitations.

Her publique Retinue was alſo very ſlender, and as ſlenderly accoutred, no more commonly, then one of her Husbands Horſe boys running by her, ſometimes one, and ſometimes another; with or without Livery, all was one; on purpoſe (it may be well ſuppoſed, beſide the ſaving the Coſt) to prevent her being diſcryed and diſcovered, ſo much ſuſpicion & hatred had her husband drawn upon himſelf, even from the vulgar which ſhe feared, might by ſome ſuch Badge of notice, light upon her ſelf in the ſtreets as ſhe paſſed.

She was the ſame *recluſe* likewiſe in her Habit, rather *harneſſing* her ſelf in the *defence* of her Cloaths, then allowing her ſelf the looſe and open bravery thereof, as not having been uſed to ſuch *light armour*; and her Hood, till her face was ſeen in her

Highneſſes

Highneſſes Glaſſe, was clapt on like a *Headpiece*, without the Art of *enſtoncing* and *entrenching* it double and ſingle in *redoubts* and *hornworks*. In fine, ſhe was *Cap a pe* like a *Baggage* Lady, and was out of her Element, in her vicinity to the Court and City.

But her Daughters were otherwiſe veſted and robed, and a conſtant expence allowed in Tire-women, Perfumers, and the like Arts of Gallantry, with each their Maid and Servant to attend them: and by their Array and Deportment, their quality might have been gueſſed at; they were all (thoſe that were unmarried) very young: but Mrs. *Elizabeth*, who about this time was maried to one Mr. *Cleypole's* Son of *Northamptonſhire* (the old man having had a hand in the ſame diſloyal Service with *Oliver*, in that County) but with a very private Wedding, no way ſuitable to that Port and Grandeur, which *Oliver* kept in the Army, where he was look'd upon

upon with the same reverence and respect as the General himself; all that was *Hymen* like in the celebration of it, was some freaks and pranks without the Aid and Company of a Fidler (which in those days was thought by their precise Parents to be altogether unlawful and savouring of Carnality, as the ring and form of Marriage, were thought superstitious and Antichristian) in *Nol's* military rude way of spoyling of the Custard, and like *Jack Pudding*, throwing it upon one another, which was ended in the more manly Game of buffetting with Cushions, and flinging them up and down the room.

Neither appeared there the Splendor and Ornament of Jewells, and Pearls, and the like Lusture of Gems, whose invidious refractions like poysonous Effluxes, might invenome the World with spleen and Malice, at their plundered and stollen radiancy; for by the manifold Surrenders and Stormings of Houses and Castles,

Crom-

Cromwell had amaſſed good ſtore of rarities, beſides Meddals, and gold and ſilver Veſſels, (the ſpoyls of our Captivity) which it was not as yet ſafe to produce in ſuch an unſettlement of his Conqueſt, till all propriety ſhould be hudled up in the general ruine, out of whoſe mixt and confuſed rubbiſh, in his new poliſh'd Covernment, they might exert their Brightneſſe underivable and clear from all former title and claim, as the Maſſe of things ſhall be mel-and calcined together, at the laſt univerſal Diſſolution.

And I have heard it reported for a Truth, that moſt of the precious moveables, and other things of value, at the ſtorming of *Baſing-houſe* by *Cromwell*, fell into his hands either immediately or directly, the Soldiers either by Command, or for ſome ſmal price returning ſeveral precious peices of the ſpoyle, whoſe worth they underſtood not, to his Agents, who gave an exact Account thereof to the Lady Receiver at home, who was a-

bout

bout that time, seen to be very plea-
sant and prajeant at the enjoyment of
those pretty things (as she expres'd
her self) being the best for substance
and ornament, that belonged to the
noble Marquis of *Winchester* and his
Family, which this she-Usurper now
listed and Catalogued for her own.

And if the whole Inventory of her
rapinous hoard were now producible,
what a Voracious Monster would she
appear to be? not a Corner in the
Kingdome which is not sensible of her
Ravage, and which had not a share in
the Lombard of her uncountable and
numberless Chattels.

How many rare peices of antique
Gold and Silver, are again damned
to the earth from whence they were
brought? and are by her mischievous
Covetousnesse irrecoverably lost,
which have been the glories and mo-
numental pride of many Families?
and the only remains and evidences
of their noble Hospitality, now buried
by this Wretch in bugger mugger.

Thoſe advantages, together with the vails of the Army, which ſhe had upon every Commiſſion, and other incident occaſions, for her Husbands Intereſts and Authority, together, with his Extraordinary pay, and the Appurtenances to it, and Lands, and Hereditaments beſtowed on Him, beſides rewards and gratuities in ready money, amounted to an incredible Sum, which almoſt glutted her eyes to ſatiety, but ſo, that they were yet leſſer then her belly, which could ſtow as much more with convenience enough, and conſerve and ſecure it by a very parcimonious uſe, and narrow ſtrict Diſburſement; for having now quitted all Fears of returning to a private condition by the inſolence of her Husbands Fortunes, which drove at the Soveraignty, the abhominable deſign being communicated to her; this great bank was ſtill kept ſupplied by her, for the ſupport and maintenance of that Dignity and Supremacy to which *Oliver* aſpired, and to facilitate his

way

way to it; having rightly perceived, that nothing but mony had carried on the War, and brought things to that passe, whatever was pretended of Zeal, and to the Cause, and therefore there was no difference in her manner of Housekeeping, only *Cromwell* being now in Town for the most part, conspiring that execrable Parricide against the King, she dispensed with her niggerly Regulation, and having taken a House neer *Charing-Crosse*, kept it in a manner open for all Comers, which were none but the *Sectary* party and Officers, who resorted thither as to their head-quarters, with all their wild projections, and were entertained with *Small Beer* and *Bread and Butter*, which to the animation of the approaching Villany, was as bad as *Aqua fortis* and *Horse Flesh*: for as was said of *Cæsar*, *Nemo tam sobrius ad Rempublicam evertendam accessit*, *no man came more sober to the destruction of the Commonwealth*; so I may aptly and more justly say, That no men of more ab-

abstemiousnesse ever effected so vile and flagitious an enterprise upon so just a Government.

That being in perpetration, Mrs. *Cromwell* ran out of Purse some score of pounds, (for it is to be remembred that she Stewarded it all along, *Oliver*'s head being busy with greater and worser matters) very much to her regret and vexation; but that Villany over; and some two or three private Treatments given his most sure and addicted Complices, in Exaltation of their monstrous Successe; the doors of the house were again barred, and all persons hindered, and of difficult admittance, upon what score or businesse soever; and now she was returned to her former privacy, and ordinary Diet as before.

During the rest of the time while *Cromwell* staid in *England*, she kept the same tenour, having received (besides a Confirmation of the Marquis of *Worcester*'s Estate, to the value of *five thousand pounds* a year) upon the account of the defeat given

the

Levellers by her Husbands Treachery at a Thanksgiving dinner (whereto he was invited by the City) a piece of Gold Plate of very good value, which discharged the former Expence.

I must omit many other passages during his absence in *Ireland* and in *Scotland*, and after this liminary, but prolix Account, sum up all in her menage of her Domestique Affairs at *Whitehall*, for which she had so long prepared and furnisht her self with Rules of Government and Oeconomy, fitted for her Usurpation and the Times.

For her Husband brought not so great and haughty, as she base and low spirited thoughts and resolutions to the grandeur of that place, the Habitation and Residence of the greatest and most famous Monarchs of the World, and famed throughout it for truly Royal and Princely Pomp, and immense Munificence and Entertainment.

She had flesh enough indeed to become any room in that spacious Mansion, but so little of a brave Spirit, that the least Hole of it would have made her a Banquetting House; but like a Spirit she came only to haunt, not to enjoy any part of it; The *Penates* and *Genii* of the place abhominating this prophane and sacrilegious Intrusion, neither giving him one hours quiet or rest in it, from his troubled, mistrustful, and ill boding thoughts, nor her any Content and Satisfaction, but what she found in repining & vexing her self at the cost and Charge, the maintenance of that beggerly Court did every day put her to.

It was in the year 1653, that *Cromwell* first possessed and seated himself there, as in his own right, and in Chief, and brought his Worshipful Family thither, to their several appartiments, she having appointed one Mr. *Maidstone* to be Steward of his House, and one Mr. *Starkey* to be his Master Cook (who afterwards

was

was betrayed and taken drunk in his Cellar, designing the like upon my Lord Maiors Sword-bearer, while my Lord was in Conference with the Protector, so that he could not conceal it from the Houshold, who (out of spight to Him, as being a Spie over their Actions and behaviours) first acquainted their Lady, and she *Oliver* with the fault, aggravated by the Scandal and wastful Excesse: insomuch, that *Starkey* was commanded to come before him, where instead of a Complement and Excuse, He delivered himself by Vomit, in the very Face of his Master, and was thereupon dismissed the House.

It will not be too distant a Review to observe and remarque her Introduction to, and Seizin of this Royal Mansion, (which we have only mentioned) before any other procedure in the Oeconomy thereof.

The first Preparatory as to publique notice, was an Order from the new Council of State, after the dissolution of the Parliament, command-

ing all persons to depart out of *White-hall*, which was then the Den of a hundred several Families, and persons of power, and office in the Anarchy; which being difficultly and grumblingly executed, she her self employed a Surveyor to make her some convenient accommodations, and little Labyrinths, and trap Stairs, by which she might at all times unseen, passe to and fro, and come unawares upon her Servants, and keep them vigilant in their places, and honest in the discharge thereof.

Several repaires were likewise made in her own appartiments, and many small partitions up and down, aswel above Stairs, as in the Cellars and Kitchins; so that it looked like the Picture of *Bartholomew Faire*; Her Highnesseship, not being yet accustomed to that roomy and August Dwelling, and perhaps afraid of the vastnesse and silentnesse thereof, which presented to her thoughts the Desolation her Husband had caused, and the dreadful apparitions of those

Princes,

Princes, whose incensed Ghosts wandred up and down, and did attend some avenging opportunity; and this was the more believable, because she (not to name her Husbands mis-giving Suspicions and Frights) could never endure any Whispering, or to be alone by her self in any of the Chambers.

And it is further here fit to be instanced, that upon her first coming, when her Harbingers had appointed her Lodgings, the same with the Queens, which yet retained their Royal Names and Distinctions, she would by no means hear of them but changed them into other Appellations, that there might remain no manner of disgust and discontent to her ambitious and usurping Greatnesse; and therefore they were adapted now into the like significations, by the name of the Protectors and Protectresses Lodgings, as more proper and fitter terms to their propriety and indisputed possession.

Much adoe she had at first to raise her mind and deportment to this Soveraign Grandeur; and very difficult it was for her to lay aside those impertinent Meannesses of her private fortune; like the Bride-cat by *Venus's* favour metamorphosed into a comly Virgin, that could nor forbear catching at Mice, she could not comport with her present Condition, nor forget the common converse and Affairs of Life; but like some Kitchin Maid preferred by the Luft of some rich and noble Dotard, was ashamed of her sudden and gawdy bravery, and for a while skulkt up and down the House, till the fawning observances and reverences of her Slaves had raised her to a Confidence, not long after sublimed into an impudence.

And this was helped on by Madam *Pride*, and my Ladies *Hewson*, and *Forkstead*, *Goff*, *Whalley*, &c. who all came to Complement her Highnesse upon the Felicity of *Cromwell's* Assumption to the Government, and

to

to congratulate her Fortune, and so accompany her to her Palace of *Whitehall*, where like the Devil *cast out*, she *entred* by *Fasting* and *Prayer*, after the usual manner, and like devout *Jezabel*, took possession of *Naboth's* Vineyard.

And thus we have waited on her to this *Basilicon*, now swept and cleansed for her *fiendly* entertainment; and the Chymneys smoked and heated again, which had suffered so long a *damp*; and after so long a Vacation; Especially her Highnesse took care, and gave strict charge to have all the rooms *aired*, for fear of those ill Sents the *Rump* had left behind them and was willing to be at the charge of Perfumes to expel the noysomnesse thereof, the account of which hath been seen by divers, allowed by her own hand; but foul odour was so equally natural to all the Grandees, that *Oliver* when he died left it in a worse condition then when he found it, as is publique in several Treatises.

Cromwell was now his own Steward and Carver, not limited to any expences of Housekeeping, no more then to the Charges of the Government; but was absolute both at Dinner and at Council Board, neither of which were yet well setled; And therefore, besides the nearness of his Wife, it was necessary he should appear extraordinary frugal of the peoples Purse, (who wish'd every bit he eat might choke him, for all his temperance) in his private and publique Disbursements. Only that he might not appear so much a Military Governour, but have something of the Prince in him, about Noon time, a man might hear a huge clattering of Dishes, and noise of Servitors, in rank and File marching to his Table, (though neither sumptuously nor extraordinarily furnished) in some imitation of *Paulus Æmilius* in his answer to the *Grecians*, after his Triumph and Conquest of *Perseus*, the last *Macedon* King: *Ejusdem esse Animi & Aciem & Convivium instruere*

ere, illam quidem ut formidolosus Hostibus hoc ut Amicis gratus appareat; in English thus, *'Tis of the same spirit to order a Battle, as to furnish a Feast, by the one a man appears terrible to his Enemies, and by the other pleasing to his Friends.*

But at his private Table, very rarely or never, were our *French quelque-choses*, suffered by him or any such modern *Gusto's*, whether with the Fright he was prejudiced of Poyson, by such devices, (at an vitation made him and his General the Lord *Fairfax*, with the other of the supreme Commanders of the Army, by a small Officer therein, who was formerly a Cook) at a Ladies in *Hammersmith*, where with one Leg of Mutton dreſt all sorts of ways he entertained them all, but upon their discovery of the Followes audaciousnesse in bidding them, which prompted them to believe it was a design against their lives, and put most of them to the Vomit, was like to have been dreſt himself by the Hangman)

or by ſome ſtronger or more Maſculine Appetite, which partaked with his other robuſt faculties, is uncertain; ſure it is, that when in Treatments given his Familiars, ſuch things were ſet upon the Table, 'twas more for ſhew and ſport then for Belly Timber, and about which the good Huſwife never troubled her head.

She, to return to her Government, very providentially kept two or three Cowes in St. *James's* Park, and erected a new Office of a Dairy in *Whitehall*, with Dairy Maids to intend that buſineſſe ſolely, (as moſt of the Employment for Servants was managed by Females, for there were no Sergeants but ſuch as waited with Halbeirds on the Guard) and fel to the old Trade of cherning Butter, and making Buttermilk, nor were *Oxford Kates* fine things, half ſo famous among the Cavalier Ladies, as my Lady Protectors Butter among the Muſhrome zealous Ladies of the Court, moſt whereof, being Apple, or Oyſter-women, or

Stocking-

Stocking-Heelers, and the like, did much wonder at, and magnifie the invention and rarity.

Next to this Covy of Milk Maids she had another of Spinsters, and Sowers, to the number of six, who sate the most part of the day; after she was ready, in her privy Chamber sowing and stitching; they were all of them Ministers Daughters, such as were inveterate Nonconformists to the Church, for which cause, and the pretence of piety (the main ingredient to things of the least Moment) they were added to the Family; Nor did the Turkish Ministers take more care to furnish the *Seraglio*, and gratifie their Master with choice Virginities, then some of these pious Pimps did lay out for indigent godly Maidens to pleasure this prostitute Charity of hers, that the world might take notice of her exemplary Humility and Compassion. But indeed all persons of breeding and quality, abhorred the indignity of her Service, and so rather then be ser-

ved

ved with common Drudges, she erected this new order, and continued it to the term of her Usurpation. Herein following the Steps of her Husband, who made a new daring Militia of zealous persons, since he could not be served with generous Spirits.

She was once resolved by the Assistance and Advice of her Mother, to have made a small brewing place, with Vessels, and other accommodation for her own, and *Oliver*'s Drink, as not liking the City Brewing, nor trusting to the Artifices of the Town; but about the same time, a Drink was then grown famous in *London*, being a very small Ale of 7 *s.* 6 *d.* a Barrel, well boyled, and well tasted and conditioned, called, and known by the name of *Morning Dew* (from the Brewers name as I have heard) which was thence brought into request at Court, and was the Diet Drink of this temperate Couple, and the cool refreshing entertainment of those bouncing Ladies

that

that came vveltring and vvallowing in their Coaches instead of Drayes to visit Her.

And for the Kitchin and Pantry a great Reformation was intended, but the multitude of Comers and Goers upon her first setling there, and number of Mouths which came gaping for preferment, being to be stopt with Victuals, put her besides her proposed Regulation; yet was there not a joynt of Meat for which the Cook was not to give an account, which she overlook'd, as it came from them to the Steward, whose accounts likewise were punctually cast up by her, and firmed by her hand, aswell as afterwards by the Protectors.

Nay, so severe and strict she was in this thrifty way of House-keeping, that she descended to the smallest and meanest matters; the very Chaffer, and price of the Market, and that the Reader may not think he is imposed on and deceived by a general imputation of her niggardly nesse, I will

will give him two notable and apposite instances.

The first, was the very next Summer after his coming to the Protectorate in 1654. in *June*, at the very first season of Green Pease, where a poor Country Woman living somewhere about *London*, having a very early but small quantity in her Garden, was advised to gather them, and carry them to the Lady Protectresse, her Counsellors conceiving she would be very liberal in her reward, they being the first of that year; accordingly the poor Woman came to the *Strand*; and having her Pease amounting to a Peck and a half, in a Basket, a Cook by the *Savoy* as she passed, either seeing or guessing at them, demanded the Price, and upon her silence offered her an Angel for them, but the Woman expecting some greater matter, went on in her way to *Whitehall*, where after much adoe, she was directed to her Chamber, and one of her Maids came out, and understanding it was a Present

and Rarity, carried it in to the Protectreſſe, who out of her Princely Munificence ſent her a Crown, which the Maid told into her hand; The Woman ſeeing this baſeneſſe, and the fruſtration of her Hopes, and remembring withal what the Cook had proffered her; *threw back the money into the Maids hands, and deſired her to fetch her back her Peaſe, for that ſhe was offered five ſhillings more for them before ſhe brought them thither, and could go fetch it preſently*; and ſo half ſlightingly and half aſhamedly, this great Lady returned her preſent putting it off with a cenſure upon the unſatisfactory daintineſſe of luxurious and prodigal Epicuriſme: The very ſame Peaſe were afterwards ſold by the Woman to the ſaid Cook, who is yet alive to juſtifie the truth of this Relation.

The other is of a later date, upon *Oliver*'s Rupture with the *Spanyard*, the Commodities of that Country grew very ſcarce, and the prizes of them raiſed by ſuch as could procure them

them underhand: Among the reſt of thoſe goods, the fruits of the growth of that place were very rare and dear, eſpecially *Oranges* and *Lemmons*.

One day, as the Protector was private at dinner; He called for an *Orange* to a Loyne of Veal, to which he uſed no other Sauce, and urging the ſame command, was anſwered by his Wife, *that Oranges were Oranges now, that Crab Oranges would coſt a Groat, and for her part, ſhe never intended to give it*; and it was preſently whiſpered, that ſure her Highneſs was never the adviſer of the *Spaniſh* War, and that his Highneſs ſhould have done well to have conſulted his Digeſtion, before his haſty and inordinate appetite of Dominion and Riches in the *Weſt Indies*.

I might confirm this by other retrenchments of Expence, whenſoever ſhe could confine his Table to her own privacy; particularly it was a great Mode, and taken-up by his Court party to roaſt half Capons,

pre-

tending a more exquisite tast and nutriment in it, then when dressed whole and entire; where I cannot but smile to think how it puzzled her Ladyships Carver, to hold him to the Knife, and to apportion half and quarter Limbs according to Art.

Much more do I wonder what those Fellows at *Rome* did, or what they would have done here, who kept carving Schools *ludi structorii*, and had all manner of Fowl and Fish, and such other grand Festival meat carved in Wood, which they marked out with wooden Knives with very great curiosity, and instructed their Scholars, who learned it as a worshipful Employment and way to preferment, as the Satyrist very elegantly.

Sumine cum magno lepus atque uper & Pygargus,
Et Scythica volucres, & Phœnicopterus ingens,
Et Getulus Oryx lebeti lautissima Ferro
Cœditur, & tota sonat ulmea cœna suburra.

Englished

Engliſhed thus,

The Sow's large Teat, the Hare and
Bore and Deer,
Scythian, & *Africks* Fowl and Bearded
Beaſt,
The Gawdies of the Town, in Wood
appear,
So with dull Iron carv'd ſounds
Elmy Feaſt.

And if it were not made almoſt incredible by the Superfluity and Exceſſe of her fortune, which cannot be ſuppoſed to have no way advanced her thoughts from her former induſtry, and frugal care and intendency.

I might inſert a ſtory of her enquiry into the profit of the Kitchin-ſtuff, and the exchanging of it for Candles, which thoſe that knew her humour had purpoſely put into her head; till ſhe was told to whom it belonged; and the Cuſtomes of the Court, to moſt of which ſhe anſwered, they ſhould not think to

have

them take place as in the *other Womans dayes*, for she would look better to it: like *Vespasian*, she had learnt, That *Dulcis odor lucri ex re qualibet*, Gain was sweet from what ever thing.

And the reason she used to give for this her frugal Inspection and Parcimony, was the small allowance and mean pittance she had to defray the Houshold Expences, which at her first coming to Court keeping, was barely sixty four thousand pound *per annum*, until Collonel *Philip Jones*, came to be Comptroller of the Houshold, when the weekly charge was Nineteen hundred twenty three pounds odd money, the defalcation of the rest, from the just sum of two thousand pounds, at the rate of a 100000 *l.* yearly, making up the four thousand pound for the two Weeks, above the 50. so exactly was this charge computed, and method punctually observed, that there might be no place for Excesse, and by means thereof, for deceit or any colluding practises. Her

Her order of Eating and Meal times, was not lesse regulated, and though inverted, yet designed well to the decency aswell as conveniency of her Service; for first of all, at the ringing of a Bell dined the Halberdiers, or men of the Guard with the inferiour Officers; then the Bell rung again, and the Stewards Table was set (in the same Hall neer the Water Stairs) for the better sort of those that waited on their Highnesses; Ten of whom were apportioned to a Table or Messe, one of which was chosen by themselves every week for Steward, and he gave the Clerk of the Kitchin the Bill of Fare, as was agreed upon generally every morning: To these Ten men, and what Friends should casually come to visit them, the value of 10. shillings in what flesh or fish soever they would have, with a Bottle of Sack, & two of Claret, was appointed; but to prevent after Comers from expecting any thing in the Kitchin, there was a general rule, that if any man thought

his

his businesse would detain him beyond dinner time, he was to give notice to the Steward of his Messe, who would set aside for him as much as his share came too, and leave it in the Buttery.

Suppers likewise they had none, Eggs or some slaps contenting *Cromwell* and her Ladyship; and to his Exemplar all was conformed; in lieu thereof, for the Family there was constantly boyled 8 Stone of Beef early in the morning, to keep her Retainers in heart and in earnest of a dinner, the Broth whereof, and all the Scraps and Reliques of dinner, (to give her her due) were alternately given to the Poor of Saint *Margarets Westminster*, and Saint *Martins* in the Fields, according to the Churchwardens Roll of each Parish, and that very orderly, without any Brabble or noise; so that amidst so many Curses and imprecations, which were uttered against him; he had some Prayers and Blessings from these hungry *Jack Dawes*

that frequented and attended this *Dole*. But those lame, decrepit, and starved precepts, never reached half way, and like impotent suspended Meteors, hoysed half Region high, fell distinctly at last upon himself and Family.

His Feasts was none of the liberallest, and far from magnificence, even those two he gave the *French* Embassador, and the Parliament in 1656, upon their gratulation of his *Syndercombe* deliverance, which last amounted not to above 1000 *l.* and she saved 200 *l.* of it in the Banquet, for a Big Bellied Woman, a Spectator, near *Cromwell*'s Table, upon the serving thereof with Sweatmeats; desiring a few dry Candies of Apricocks, Col. *Pride* sitting at the same, instantly threw into her Apron a Conserve of Wet, with both his hands, and stained it all over; when as if that had been the Sign, *Oliver* catches up his Napkin and throwes it at *Pride*, he at him again, while all of that Table were engaged in the Scuffle: the noise

whereof made the Members rise before the Sweat-meats were set down, and believing dinner was done, goe to this pastime of Gambals, and be Spectators of his Highnesses Frolicks. Were it worth a Description, I could give the Reader a just and particular Account of that *Ludus* Festival, as it was solemnized in the Banquetting House of *Whitehall*.

But I must passe it, and those other Nuptial Entertainments at the Mariage of his Daughters, and the Treats he gave to Duke *De Crequi*, and Monsieur *Mazarin* the Cardinal's great Counsellors, and Familiars Nephew, as things beyond her Sphere, and out of her charge and my purpose, and instance the common ordinary diet of this Family, whereby the Reader will better perceive, and be perhaps advantaged also by the intention and nature of this Discourse.

[redacted]

Here follows the most usual Meat and Diet observed at her Table, most of them ordinary and vulgar, we kept some few Rarities, but such as suited her Palate and Expence, of which it will be no unpleasing Entertainment to the Reader, to peruse the Cookery and manner of Dressing, as also her Preserves, &c.

How to make a Rare Dutch Pudding.

Take a pound and a half of *Fresh* Beef, all lean, take a pound and a quarter of Beef Suet, sliced both very small, then take a half penny stale Loaf and grate it, a handful of Sage, and a little Winter Savory, a little Time, shred these very small; take four Eggs, half a pint of Cream, a few Cloves, Nutmegs, Mace and Pepper finely beaten, mingle them altogether very well, with a little Salt, roll it all up together in a green Coffwort Leaf, and then tye it up hard in a Linnen Cloth, garnish your Dish with grated bread, and serve it up with Mustard in Sawcers.

How to roast a Leg of Mutton the French way.

Take half a pound of Mutton, and a quarter of a pound of Suet, season it with sweet Herbs, and a little Nutmeg, and two or three Shallots; slice these very small, and stuff the Mutton round, then take some of the best *Hackney* Turnips, and boyl them in Beef Broth very tender, then squeeze the water from them a little, set them in a Dish under the Leg of Mutton when it is half roasted and so let the gravy drop into them, and when the meat is roasted serve them in the Dish with it, with a little Fresh Butter and Vinegar, garnish your Dish with sliced Onions and Parsley, and some of the Turnips sliced.

How

How to make Scotch collops of Veal. (this was almost Her constant Dish.)

Take a Fillet of Veal, cut it out into very broad slices, fat and lean, not too thick; take eight Eggs, beat them very well with a little salt, grate a whole Nutmeg, take a handful of Thyme and strip it, take a pound of Sawsedges, half a pint of Stewing Oysters, the largest to be had, wash and cleanse them from the Gravel: then half fry your Veal with sweet Butter, then put in your Sawsedges and Oysters, then take a quarter of a pound of Capers, shred them very small; three Anchovis, dissolve them in white Wine and fair water, so put in your Eggs, shred Capers, and Anchovis, Butter and Spice, and mingle them, and strew

them in the Pan upon the Veal and Oysters; serve it with Sippets, with a little fresh butter, and vinegar, and Limons sliced, and Barberies, with a little salt. You must have a care to keep the meat stirring, lest the Eggs curdle with the heat of the fire.

How to sowse a Pig and colbar it like a Brawn.

After you have stuck the Pig let him bleed well, then with scalding water and Rozin finely beaten take off the Hair, let him lye in cold water a little space, shifted two or three times, that he may look white, then cut off the Feet, slit him open, and take out his inwards, and cut off his head, take the two sides asunder, lay them in cold water, steep it there a day and a night, shifting the water twice, then take out the bones, roll up each side several, tying them as hard as possible, in the fashion of a Collar of Brawn,

Brawn, then tye it up in a Cloth hard, and put the head whole in another, then boyle it in water and Salt, Cloves, Mace, and Nutmeg, and a handful of *Rosemary*, and some Sweet herbs, while it is very tender; take it up and let it cool, then put it into the liquor that boyled it, adding thereto two quarts of Small Beer; set the two Collars in a Dish garnished with Salt, (with the head entire in the middle) and stick in two Sprigs of Rosemary flowred, and serve it with Saweers of Mustard.

How to make a Sweet Pye with Lamb-stones, and Sweetbreads, and Sugar.

Take the Lambstones and slit them in the middle, and skin them, wash the Sweatbreads both of Veal and Lamb, and wipe them very drye,

take

take the Lambs Liver and shred it very small; take the Udder of a Leg of Veal and slice with it; season all with a little salt, Nutmeg, Mace, and Cloves beaten, and two whole Pepper, then shred two or three Pippins and candid Limon and Orange peel, half a dozen dates sliced, with Currants and White Sugar, a few Carroway seeds, a quarter of a pint of Verjuice, and as much Rosewater, a couple of Eggs; Roll up all these together in little puddings or Balls made green with the juice of Spinnage, and lay a pudding, then a Sweatbread, and then a Lambstone, till you have filled up the Pye, and cover them with Dates and sliced Citron and Limon. When it is drawn take two or three Yelks of Eggs, beat them, and put them to a little fresh Butter, White wine, and Sugar, and pour it into the Tunnel, scrape some Loaf Sugar upon the Lid and so serve it.

A rare White-pot.

Take three pints of Cream, whole Cinamon, a little sliced Nutmeg, set on the Cream, and spice and all'd it, take a penny Loaf, slice it very thin, take a Couple of Marrow bones, lay the Marrow sliced on the bottome of the Dish, upon the Marrow lay the bread, then lay Raisins of the Sun over the bread, and lay Marrow again as before, to the 3 pints of scalded Cream add 9 Yelks of Eggs well beaten, with Rose-water, sweeten the Cream with white Sugar, and take out the whole Cinamon, and beat the Cream and eggs well, fill up a broad shallow Basin, and bake it; when 'tis enough strape fine Sugar on it, and stick it with red and white Muskadoes, and so serve it.

A rare Citron *Pudding.*

Take a penny Loafe and grate it, a pint and a half of Cream, half a dozen of eggs, one Nutmeg sliced, a little Salt, an Ounce of candied Citron sliced small, a little candied Orange Peel sliced, 3 Ounces of Sugar, put these into a wooden Dish well floured and covered with a Cloth, and when the water boyleth put it in, boyl it well, and serve it up with Rose-water and Sugar, and stick it with Wafers or blanched Almonds.

How to make Liver Pudding.

Take the Guts of a young Hog, wash them very clean, and lay them two or three dayes in the water, take the Liver of the same Hog and boyle

it

it till it will grate, then grate it very small and fine, take to the weight of the Liver almost the weight of Beef Suet, season it with Salt, Cloves, Mace, and Nutmeg, finely beaten, a penny Loaf grated, a pound of the best white Sugar, two pound of good Currants, a pint of good Cream a quarrer of a pint of Rose water, three eggs; mixe altogether to such a thicknesse as you may fill the Guts, then prick them, and put them into boyling water, and keep an even fire for half a quarter of an hour, then take them up, and lay them upon straw; you must have a care in boyling them, that you rye them not too hard nor too slack, lest they break.

How

How to make Marrow Puddings, (which she usually had to her Breakfast.)

Take a pound of the best Jordan Almonds, blanch them, beat them fine in a stone or wooden Mortar (not in brasse) with a little Rosewater, take a pound of fine powder Sugar, a penny Loaf grated, grated Nutmeg, a pint of Cream, the Marrow of two Marrow-bones, two grains of Ambergris, mingle them altogether with a little Salt, fill the Skins, boyl them gently as before.

How to make Marrow Pasties.

Take some Marrow and Apples, shred

shred the Marrow and Apples, and put to them a little Sugar; put them into puff past, and frie them in a pan with fresh butter, and serve them up to the Table with a little white Sugar strowed in it.

A Country way to make Sawsedges.

Take Pork, not in much fat as lean, mince it exceeding small together, then take part of the Fleck of Pork, which is the fuet, in pieces about the bigness of the top of your finger, season each apart with minced Sage, good store of Pepper and Salt, some Cloves and Mace, mixe in the seasoning into each of them, take the small sheeps Guts, and cleanse them, (others use Capons Guts) and fill them with your Funnel, always putting some of the Fleck between the minced, if you have it ready you may sprinckle a little

little Sack on the top of the Sawsedge Meat, it will make it fill the better.

Another way.

Cut a Gammon that is very red, and half boyl it, mince it very small, if the Gammon be not fat, take half as much Lard of Bacon, mince it likewise, mingle them together, and beat them in a Mortar, season it with Time and Sage minced very small, and good store of Pepper beaten to dust, with a little Cloves, Mace, and Nutmeg, and a pretty quantity of Salt, for they must eat of that very strong, add to them the Yolk of two Eggs, and so much red wine as will bring them up into a stiff body, mingle them well with your hands, fill them into middle Skins as big as ordinary Sawsedges, then hang them in the Chymney for a time, they are not to be eaten in the Skin, but must be cut out very thin roundways, and do serve for Sallet all the year long.

To

To make green Sawce.

Take a handful, of a greater quantity of Sorrel, beat it in a Mortar with Pippins pared and quartered, add thereto a little Vinegar and Sugar, put it into Sawcers. Otherwise take Sorrel, beat it and strain it well in a Mortar, scruze out the juice of it, put thereto a little Vinegar, Sugar, and two hard eggs minced small, a little Butter and grated Nutmeg, set this upon the Coals till it is hot, and pour it into the dish on the Sippets, this is Sawce for Hen, or Veal and Bacon.

To dresse Udders and Tongues.

When they are boyled enough in the Beef Pot and skinn'd, you must have your Turnips ready boyled,

ed, cut in peices and soakt in Butter, or otherwise Collyflowers and Carrets, or all of them, then put the Turnips all over the bottome of a large dish, then slice out the Tongues and lay the sides one against another, slice the Udders and lay them between, opposite to one another, garnish the Collyflowers all over them, and the Carrets up and down between the Collyflowers, with Barberies and Parsley in the brim of the dish.

To make Goosberry Cream.

First boyle, or you may preserve your Goosberries, then having a clear Cream boyled up and seasoned with old Cinamon, Nutmeg, Mace, Sugar, Rose-water and Eggs, dish it up, and when it is cold take up the Gobsberries with a pin, and stick them on in rounds as thick as they can lye upon the said Cream, garnishing

your

your Dish with them, and strow them over with the finest Sugar and serve them up.

To make Pumado.

Take one quart of running water, put it on the fire in a Skiller, then cut a light Roul of bread in slices, about the bigness of a groat, and as thin as Wafers, lay it on a dish on a few Coals, then put it into the water with two handful of Currants, pickt and washt, a little large Mace, season it with Sugar and Rosewater, when it is enough.

To make a Sack Posset.

Set a Gallon of Milk on the fire, put therein whole Cinnamon and large Mace, when it boyls stir in a half or whole pound of Naples bisket grated very small, keeping of it stirring while it boyls, then beat 8. Eggs

Eggs together, taking of the whites away; beat them well with a Ladle-ful of Milk, then take the Milk off the Fire and stir in the Eggs, then put it on again, but keep it stirring for fear of curdling, then make ready a pint of Sack, warming it upon Coals with a little Rose-water; season your Milk with Sugar, and pour it into the Sack in a large bason, and stir it apace, then strew on a good deal of beaten Cinnamon, and so serve it up.

To make a made Dish of Apples.

Put on a skillet of water with some Currants a boyling; then pare about a dozen of Poppins, and cut them from the Core into the said water, when they are boyled tender, pour them into a Cullender, which the water is drained from them, put them into a dish and season them with (but

(but if you have time stay until they are cold, lest it melt your Sugar, besides it will spoil the Tast) with Sugar, Rose-water, Cinnamon, and Carraway-seeds, then roll out two sheets of past; put one in the Dish bottome, and all over the Brims, then lay in the Apples in the bottom round and high, wet it round and cover it with the other sheet; close it and carve it about the brims of the Dish as you please, prick it and bake it, scrape Sugar upon it and serve it up.

To roast Eels.

When they are flead, cut them to peices about three or four inches long, drye them, and put them into a Dish; mince a little Time, two Onions, a peice of Lemmon Pill, a little Pepper beaten small, Nutmeg, Mace, and Salt, when it is cut exceeding small, strow it on the Eels with the Yolk of two or three Eggs,

then

then having a small Spit (otherwise a couple of square sticks made for that purpose) put through the Eele cross wayes, and put a bay Leaf between every peice of Eele, and tying the sticks on a Spit let them roast. You need not turn them constantly, but let them stand until they hisse, or are brown, so do them on the other side, and put the dish (in which the Eele was with the seasoning) underneath to save the gravy, baist it over with sweet Butter. The sawce must be a little Clarret Wine, some minced Oysters with their liquor, a grated Nutmeg and an Onion, with sweet Butter, and so serve it.

To make an Eele Pye.

Your Eeles being flead, washed, and cut in pieces, as long as you think convenient, put to them a handful of sweet herbs, Parsley minced with an Onion, season them with Pepper, Salt, Cloves, Mace, and

and Nutmeg, and having your Coffin made of good past, put them in and strew over them, two handfull of Currants, and a Limon cut in slices, then put on Butter and close the Pye, when it is baked, put in at the Funnel a little sweet Butter, white Wine and Vinegar, beaten up with a couple of Yolks of Eggs.

To dresse a Cods *head.*

Cut off the Codds head beyond the Gills, that you may have part of the body with it, boyl it in water and salt, to which you may add half a pint of Vinegar, the head must be little more then covered before you put it into the Caldron, take a quart of the biggest cleanest Oysters, and a bunch of sweet hearbs and Onions, and put them into the mouth of the head, and with a packthread bind the Jawes fast, you must be sure to pick it and wash it very clean, when it is boyled enough, take it up

and

and set it a frying over a Chafing-dish of Coals, then take the Oyster Liquor, four Anchoves, and a sliced Onion; put to them a quarter of a pint of white Wine, and sweet butter, and melt them together, and pour it on the Cods head, stick all or most of the Oysters upon the head, or where they will enter, and garnish it over with them, grate on a little Nutmeg, and send it smoking up; garnish the brims of the dish with Limon and sliced bay Leaves.

To boyle Perches.

Let your Liquor boyle, and your Pan be seasoned with a little white Wine, a couple of Onions cut in halfs, and a bunch of sweet herbs, and a little white Pepper, boyl them up very quick, and flea them on both sides, and dish them upon Sippets, then take a little white Wine, gravy, and Vinegar, with a grated Nutmeg, and almost boyl it over a Chafing-dish,

dish, then pour sweet Butter over it; garnish it with Barberries and sliced Limmons.

To boyle Eeles.

Cut the Eeles as before, and stew them, when they are half done, beat a little Ale with Vinegar, and put into the Liquor, with some Parsley and sweet herbs: Dish them, and serve them up in their broth with a little Salt.

To boyle Woodcocks or Snipes.

Boil them either in strong broth, or in water and salt, and being boyled take out the Guts and chop them small with the Liver, put to it some crumbs of grated whitebread, a little of the Broth of the Cock, and some large Mace: stew them toge-

ther with some gravy, then dissolve the yolks of two Eggs with some wine Vinegar, and a little grated Nutmeg, and when you are ready to dish it, put the eggs to it, and stir it amongst the sauce with a little Butter; dish them on sippets, and run the sauce over them with some beaten Butter, and Capers, or lemon minced small, barberies or whole pickled grapes.

Sometimes with this sauce boile some slic't onions, and currans boil'd in a broth by it self; when you boil it with onions rub the bottome of the dish with Garlick.

How to boil Cocks or Larks otherwayes.

Boil them with the Guts in them, in strong broth, or fair water, and three or four whole onions, large mace, and salt; the Cocks being boil'd, make sauce with some thin slices of Manchet or grated bread in

ano-

another Pipkin, and some of the broth where the fowl or the cocks boile, then put to it some butter and the guts and liver minced, then have some yolks of eggs dissolved with some Vinegar, and some grated nutmeg, put it to the other ingredients, stir them together, and dish the fowl on fine sippets, pour on the sauce with some slict lemon, grapes, or barberies, and run it over with beaten butter.

To boile Capons, Pullets, Chickens, Pigeons, Pheasants or Partridges.

Fearce them either with the bone or boned, then take off the skin whole with the legs, wings, neck and head on, mince the body with some bacon or beef-suet, season it with nutmeg, pepper, cloves, beaten ginger, salt, and a few sweet herbs finely minced and mingled among

some 3 or 4 yolks of eggs, some sugar, whole grapes, goosberries, barberries, and pistaches; fill the skins and prick them up in the back, then stew them between two dishes with some strong broth, white wine, butter, some large Mace, marrow, goosberries, and sweet herbs; being stew'd serve them on sippets with some marrow and slic'd lemon; in winter, currans.

To boil a Chicken or Capon in White Broth.

First boyl the Capon in water and salt, then take three pints of strong broth, and a quart of white wine, and stew it in a pipkin with a quarter of a pound of dates, half a pound of fine sugar, four or five blades of large mace, the marrow of 3 marrow bones, a handful of white endive; stew these in a pipkin very leisurely, that it may but only simper, then being finely

finely stew'd and the broth well tasted, strain the yolks of ten eggs with some of the broth. Before you dish up the Capons or Chickens, put in the eggs into the broth, and keep it stirring that it may not curdle, give it a walm and set it from the fire; the fowls being dished up, put on the broth, and garnish the meat with dates, marrow, large mace, endive, preserved barberies, and oranges, boil'd skirrets, pomgarnet, and currents. Make a leat of almond paste and grape verjuyce.

A Turkish dish of meat.

Take an interlarded piece of Beef, cut it into thin slices, and put it into a pot that hath a close cover, or stewing pan; then put into it a good quantity of clean pickled rice, skim it very well, and put into it a quantity

tity of whole pepper, two or three whole onions, and let this boile very well, then take out the onions, and diſh it on ſippets, the thicker it is the better.

To ſtew a Fillet of Beef in the Italian *Faſhion.*

Take a young tender fillet of beef, and take away all the skins and ſinnews clean from it, put to it ſome good white wine (that is not too ſweet) in a boul, waſh it and cruſh it well in the wine, then ſtrow upon it a little pepper, and a poulder called *Tamara* in *Italian*, and as much ſalt as will ſeaſon it, mingle them very vvell, and put to it as much white wine as will cover it, lay a trencher upon it to keep it down in a cloſe pan with a weight on it, and let it ſteep two nights and a day; then take it out and put it into a pipkin with ſome good beef broth, but put no-

none of the pickle to it, but onely beef broth, and that sweet, not salt; cover it close, and set it on the embers, then put to it a few whole cloves and mace, and let it stew till it be enough, it will be very tender and of an excellent taste; serve it with the same broth as much as will cover it.

To make this *Tansara*, take two ounces of corrander seed, an ounce of anniseed, an ounce of fennel seed, two ounces of cloves, and an ounce of cinamon; beat them into a gross powder, with a little powder of winter savory, and put them into a vial glass to keep.

To make an excellent Pottage called Skinke.

Take a leg of beef, and chop it into three peices, then boil it in a pot with three pottles of spring water, a few cloves, mace, and whole

pepper; after the pot is scummed, put in a bundle of sweet marjoram, rosemary, time wintersavory, sage and parsley, bound up hard, some salt, and two or three great onions whole; then about an hour before dinner put in three marrow-bones, and thicken it with some strained oatmeal, or manchet sliced and steeped with some gravy, strong broth, or some of the pottage: then a little before you dish up the shinke, put into it a little fine poulder of Saffron, and give it a walm or two; dish it on large slices of French Bread, and dish the marrow-bones on them; a fine [illegible] large dish; then [illegible] or three manchets cut into [illegible] and baked finely roasted, lay [illegible] knuckle of beef in the mid[illegible] of the dish, the marrow bones round about it, and the toasts round about the dish brim, serve it hot.

To stew a Rump, or the fat end of a Brisket of Beef in the French fashion.

Take a Rump of Beef, boil it and scum it clean, in a stewing pan or broad mouthed pipkin, cover it close and let it stew an hour; then put to it some whole pepper, cloves, mace, and salt, scotch the meat with your Knife to let out the gravy, then put in some Claret wine, and half a dozen of slic'd Onions; having boil'd an hour after put in some Capers, or a handful of brome buds, and half a dozen of Cabbidge-lettice being first par-boil'd in fair water, and quartered, two or three spoonfuls of wine vinegar, and as much verjuice, and let it stew till it be tender, then serve it on sippets of French bread, and dish it on those sippets; blow off the fat clean off the Broth, or scum it, and stick it with fried bread.

To

To boil a Chine, Rump, Surloine, Brisket, Rib, Flank, Buttock, or Fillet of Beef powdered.

Take any of these, and give them in summer 2 weeks powdering, in winter a fortnight, stuff them or plain; if you stuff them, do it with all manner of sweet herbs, fat beef minced, and some nutmeg; serve them on brewis, with roots or cabbidge boil'd in milk, with beaten Butter, &c.

To pickle roast Beef, Chine, Surloine, Rib, Brisket, Flank, or Neats Tongues.

Take any of the foresaid Beef, as chine or fore-rib, and stuff it with

pennyroyal, or other sweet herbs, or parsley minced small, and some salt; prick in here and there a few whole cloves, and roast it; then take Claret wine, wine Vinegar, whole pepper, rosemary, and bayes, and time bound up close in a bundle, and boil'd in some Claret wine, and wine vinegar, make the pickle, and put some salt to it, then pack it up close in a Barrel that will but just hold it, put the pickle to it, close it on the head, and keep it for your use.

To stew Beef in Gobbets in the French fashion.

Take a flank of Beef or any part but the leg, cut it into slices or gobbets as big as a pullets egg, with some gobbets of fat, and boil it in a pot or pipkin with some fair spring water, scum it clean, and put to it an hour after it hath boil'd, carrots, parsnips, turnips, great onions, salt, some cloves,

cloves, mace, and whole pepper, cover it close, and ſtew it till it be very tender; then half an hour before dinner, put into it ſome picked time, parſley, winter ſavory, ſweet marjoram, fennel and ſpinage (being a little bruiſed with the back of a ladle) and ſome claret wine; then diſh it on fine ſippets, and ſerve it to the table hot, garniſh it with grapes, barberries, or gooſeberries. Sometimes uſe ſpices, the bottoms of boild artichocks put into beaten butter, and grated nutmeg, garniſhed with barberries.

Stewed collops of Beef.

Take of the buttock of beef thin ſlices, croſs the grain of the meat, then hack them and fry them in ſweet butter, and being fryed fine and brown, put them in a pipkin with ſome ſtrong broth, a little claret wine, and ſome nutmeg, ſtew it very tender; and half an hour before

you

you dish it put to it some good gravy, elder vinegar, and a clove or two: when you serve it put some juyce of orange, and three or four slices on it, stew down the gravy somewhat thick, and put into it when you dish it some beaten butter.

Olives of Beef stewed and roste.

Take a buttock of beef, and cut some of it into thin slices as broad as your hand, then lard them with the back of a knife, lard them with small lard, and season them with pepper, salt, and nutmeg; then make a farsing with some sweet herbs, time, onions, the yolks of hard eggs, beef suet or lard all minced, some dates, barberries, grapes, or gooseberries, season it with the former spices slightly, and work it up together, then lay it on the slices, and roll them

them up round with ſome caul of veal, beef or mutton, bake them in a diſh in the oven, or roſte them, then put them in a pipkin with ſome butter, and ſaffron, or none, blow off the fat from the gravy and put it to them, with ſome artichocks, potato, or skirrets blanched, being firſt boild, a little claret wine, and ſerve them on ſippets, with ſome ſlic't orange, lemon, barberries, grapes, or gooſeberries.

To boil a capon or chicken with Colyflowers.

Cut of the Buds of your flowers, and boil them in milk with a little mace till they be very tender, then take the yolks of 2 eggs, and ſtrain them with a quarter of a pint of ſack then take as much thick butter being drawn with a little vinegar and a ſlic't lemon, brew them together; then take the flowers out of the milk,

put

put them to the butter and ſack, diſh up your capon being tender boil'd upon ſippets finely carved, and pour on the ſauce, ſerve it to the table with a little ſalt.

To boil a Capon or Chicken with Sparagus.

Boil your Capon or Chicken in fair water and ſome ſalt, then put in their bellies a little mace, chopped parſley, and ſweet butter; being boiled, ſerve them on ſippets, and put a little of the broth on them: then have a bundle or two of ſparagus boild, put in beaten butter, and ſerve it on your Capon or chicken.

A rare Fricaſe.

Take ſix pidgeon and ſix chicken peepers, ſcald and truſſe them being

drawn clean, head and all on, then ſet them and have ſome lamb-ſtones and ſweetbreads blanched, parboil'd and ſlic'd, frye moſt of the ſweetbreads flowred, have alſo ſome aſparagus ready, cut off the tops an inch long, the yolks of two hard eggs, piſtaches, the marrow of ſix Marrow-bones, half the marrow fryed green, and white batter, let it be kept warm till it be almoſt dinner time, then have a clean frying pan, and frye the fowl with good ſweet butter, being finely fryed put out the butter, and put to them ſome roſt Mutton-gravy, ſome large fryed oyſters, and ſome ſalt; then put in the hard yolks of eggs, and the reſt of the ſweetbreads that are not fryed, the piſtaches, aſparagus, and half the marrow: then ſtew them well in the frying pan with ſome grated nutmeg, pepper (a clove or two of garlick if you pleaſe) a little white wine, and let them be well ſtewed. Then have ten yolks of eggs diſſolved in a diſh with grape-verjuice or

wine

wine vinegar, and a little beaten mace and put it to the frycase, then have a French six penny loaf sliced into a fair large dish set on coals, with some good mutton gravy, then give the frycase two or three walms on the fire, and pour it on the sops in the dish; garnish it with fryed sweetbread, fryed oysters, fryed marrow, pistaches, slic'd almonds, and the juice of two or three Oranges.

To boil a Capon, Pullet, or Chicken.

Boil them in good mutton broth, with mace, a faggot of sweet herbs, sage, spinage, marigold leaves and flowers, white or green endive, burrage, bugloss, parsley, and sorrel, and serve it on sippets.

To boile Capons or Chickens with Sage and Parsley.

First boil them in water and salt, then boil some parsley, sage, two or three eggs hard, chop them, then have a few thin slices of fine manchet, and stew all together, but break not the slices of bread, stew them with some of the broth wherein the Chickens boils, some large mace, butter, a little white wine or Vinegar, with a few barberies or grapes; dish up the chickens on the sauce, and run them over with sweet butter and lemon cut like dice, the peel cut like small lard, and boil a little peel with the chickens.

To boil a Capon *or* Chicken *with diuers compositions.*

Take off the skin whole, but leave on the legs, vvings, and head; mince the body with some beef-suet or lard, put to it some sweet herbs minced, and season it with cloves, mace, pepper, salt, two or three eggs, grapes, goosberries, or barberies, bits of potato or mushrooms: In the winter with sugar, currans, and prunes fill the skin, prick it up, and stew it between two dishes, with large mace, and strong broth, pieces of artichocks, cardones or asparagus and marrow: being finely stewed, serve it on carved sippets, and run it over with beaten butter, lemon slic'd, and scrape on sugar.

To boil a Capon, Chicken *with* Cardones, *Mushrooms*, *Artichocks*, *or* *Oysters*.

The foresaid fowls being parboild and cleansed from the grounds, stew them finely; then take your cardones being cleansed and peeled in water, have a skiller of fair Water boiling hot, and put them therein; being tender boild, take them up and fry them in chopt lard or sweet butter, pour away the butter, and put them into a pipkin, with strong broth, pepper, mace, ginger, verjuyce, and juyce of orange; stew all together with some strained almonds, and some sweet herbs chopped, give them a walm, and serve your capon or chicken on sippets.

Let them be searsed, and vvrap your searst Fovvl in cauls of Veal, half

half roſt them, then ſtew them in a pipkin with the foreſaid cardons and broth.

To boil any Land Fowl, as Turky, Buſtard, Pheaſant, Peacock, Partridge, or the like.

Take a Turkey and flay off the skin, leave the legs and rumps whole, then mince the fleſh raw with ſome Beef ſuet or lard, ſeaſon it with ſome nutmeg, pepper, ſalt, and ſome minced ſweet herbs; then put to it ſome yolks of raw eggs, mingle all together with 2 bottoms of boil'd Artichocks, roſted cheſnuts blanched, ſome marrow, and ſome boil'd skirrets or parſnips cut like dice, or ſome pleaſant pears, and yolks of hard eggs in quarters, ſome goosberries, grapes, or barberies; fill the skin, and prick it up in the back, ſtew it in

in a ſtewing pan or deep diſh, and cover it with another; but firſt put ſome ſtrong broth to it, ſome Marrovv, artichocks boyled and quartered, large mace, white wine, cheſnuts, quarters of pears, ſalt grapes, barberies, and ſome of the meat made up in balls ſtewed with the Turkey; being finely boil'd or ſtewed, ſerve it on fine carved ſippets, broth it, and lay on the garniſh with ſlices of lemon and whole lemon-peel, run it over with beaten butter, and garniſh the diſh with cheſnuts, yolks of hard eggs, and large mace.

For the lears or thickning, yolks of hard eggs ſtrained with ſome of the broth, or ſtrained almond paſte with ſome of the broth, or elſe ſtrained bread and ſorrel.

Otherwayes you may boil the former fowls either boned and ſtuft up with a farſing of ſome minced veal or mutton, and ſeaſoned as the former in all points, with thoſe materials; or boil it with the bones in be-

ing

ing truſt up. A Turkey to bake, and break the bones.

Otherwayes bone the fowl, and fill the body with the foreſaid farſing or make a pudding of grated bread, minced ſuet of Beef or Veal, ſeaſoned with cloves, mace, pepper, ſalt and grapes, fill the body and prick up the back and ſtew it as foreſaid.

Or make the pudding of grated bread, beef ſuet minced, ſome currans, nutmegs, cloves, ſugar, ſweet herbs, ſalt, juice of ſpinage; if yellow, ſaffron, ſome minced meat, cream, eggs, and barberies: fill the fowl and ſtew it in mutton broth, and white Wine, with the gizard, liver, and bones, ſtew it down well, then have ſome artichock bottoms boil'd and quartered, ſome potatoes boil'd and blanched, and ſome dates quartered, alſo ſome marrovv boil'd in vvater and ſalt: for the garniſh ſome boil'd skirret or pleaſant pears. Then make a lear of almond paſte ſtrained vvith mutton broth, for the thickening of the former broth.

Otherwayes ſimple being ſtuffed with parſley, ſerve it in with butter, vinegar, and parſley boiled and minced; as alſo bacon boiled on it or about it, in two pieces, and two ſaucers of green ſauce.

Or otherwayes for variety, boil your fowl in water and ſalt, then take ſtrong broth and put in a faggot of ſweet herbs, mace, marrow, cucumber ſlic't, and thin ſlices of interlarded bacon, and ſalt, &c.

To boil Capon *or* Chicken *with Sugar Peaſe.*

When the cods be but young, ſtring them and pick off the husks; then take two or three handfuls and put them into a pipkin with half a pound of ſweet butter, a quarter of a pint of fair water, groſs pepper, ſalt, mace, and ſome ſallet oyl: ſtew them till they be very tender, and ſtrain to them 3 or 4 yolks of eggs, with ſix ſpoonfuls of Sack. *To*

To make a Neats-Tongue Pye.

TAke a couple of Neats Tongues and almoſt boyle them, then cut out the meat at the butt end, as far as you can, not breaking it out at the ſides, put a little ſuet to the ſaid meat you cut out, a few ſweet herbs and parſly mingled altogether very ſmall, ſeaſon it with a little pepper, ſalt, cloves, mace, ginger, and a handful of grated bread, a little ſugar, and the yolks of three or four eggs, mould it up into a body, ſeaſon your Tongues in the inſide and outſide with your ſeaſoning aforeſaid, and waſh them within with the yolk of an egge, and force them where you cut forth the meat, and make a forced meat of the reſidue; then having the coffin made in the form of a Neats Tongue, lay them in with the puddings little bales to them, put in dates and ſhred lemmon with butter on the top, and

cloſe it up; when it is baked, put in a lear of the Veniſon Sawce, which is Claret Wine, a handful of grated bread, cinnamon, ginger, ſugar, and a little vinegar, boyl them up ſo thick, as it may onely run like butter, it ought to be ſharp and ſweet; this ſawce ſerves for any part of Veniſon, waſh'd the Shoulders, Sides and Hannches, which if ſeaſoned, muſt be laid in water, and when roaſted muſt be ſerved up ſtuck with roſemary.

To Roaſt a Levret or Hare.

CAſe your Levret, but cut not off their hinder legs nor ears, but hack one leg through another, ſo likewiſe cut a whole through one ear, and put it through the other; in the mean time make your Sawce with a litt'e Tyme, Sweet-marjorum, and Winter-ſavoury very ſmall, with the liver of the Hare boyled, and the yolks of three

or

or four hard eggs, with a little Bacon and Beef-ſuet, boyl this well up with water and vinegar, when it is boyled, add a grated Nutmeg, ſweet Butter, and a little Sugar, and diſh your Hare; the ſame may you make to Rabbets.

To Stew Ducks the French faſhion.

TAke the Duck and half roaſt it, put half a ſcore oynions in the belly whole, ſome whole pepper, a bundle of tyme, a little ſalt, when it is half roaſted, take it up and ſlaſh it into pieces, put it between two diſhes, and pierce the gravy, mix ſome claret wine with that gravy, and a little ſliced nutmeg, a couple of anchovies, waſh them and ſlit them, ſlice the oonyons iu the Ducks belly, cover the diſhes cloſe, ſo let them ſtew while enough; take ſome butter, beat it thick and ſhred a lemmon in it and ſerve it, garniſh your diſh with the lemmon peel and your oynions.

To make a Pidgeon Pie.

TRuſs your Pidgeons to bake, and ſet them, and lard the one half of them with Bacon, mince a few ſweet herbs and parſly with a little beef ſuet, the yolks of hard eggs, and an onyon or two, ſeaſon it with ſalt, beaten pepper, cloves, mace, and nutmeg, work it up with a piece of butter, and ſtuff the bellies of the Pidgeons, ſeaſon them with ſome ſalt, beaten pepper, cloves, mace, and beaten nutmeg, take alſo as many lambs ſtones, ſeaſoned as aforeſaid, with ſix collops of Bacon, (the ſalt drawn out) then make a round coffin and put in your Pidgeons, and if you will put in lambs ſtones and ſweet breads, and ſome artichoke bottoms, or other dry meat to ſoak up the juyce, becauſe the Pye will be very ſweet and full of it, then put a little white wine beaten up with the yolk of an egg when

when it comes out of the oven, and ſo ſerve it.

To boyl Pidgeons after the Dutch way.

TAke your Pidgeons, ſet and lard them, put them into a pipkin with ſo much ſtrong broth, (made of knucles of veal, and mutton, and beaf) and well cover them, when they are ſcummed, put to them a faggot of ſweet herbs, ſome large mace, a handful of capers, and raiſins of the ſun ſhred very ſmall, ſix quartered dates, a piece of butter with three yolks of hard eggs minced, with a handful of grapes or barberies, then beat two yolks of your eggs with verjuyce and ſome of white bread, a ladle of ſweet butter & a grated nutmeg, ſo ſerve it with ſippits; though the modern way is to boyl it with colops of bacon, and diſh it with rice boyled, carrets and turnips minced ſmall and colliflowers.

To make an Egg Pye, or Mince Pye of Eggs.

TAke the yolks of two dozen of eggs, ſhred them, take the ſame weight of beef ſuet, about a pound, half a dozen pippins, a pound of currants well waſhed and dried, half a pound of ſugar, a pennyworth of beaten ſpice, a few carroway ſeeds, candid orange peel ſhred, a little verjuyce, ſome roſe-water, fill the coffin, and bake it with a gentle heat.

To make a Sallet of a cold Hen or Pullet.

TAke a Hen and roaſt it, let it be cold, carve up the legs, take the fleſh and mince it ſmall, ſhred a lemmon, a little parſley and onyons, an apple, a little pepper and ſalt with oyle and vinegar, garniſh the diſh with the bones and lemmon peel, and ſo ſerve it.

To

To make a Haſh of Capon or Pullet.

TAke a Capon or Partridge and roaſt them, and being cold, mince them very fine, the brains and wings, and tear the leggs and rumps whole to be carbonadoed, then put ſome ſtrong mutton broth or good gravy, greated nutmeg, a great onyon and ſalt, then ſtew them in a large earthen pipkin or ſauce-pan, ſtew the rumps and legs in the ſame ſtrong broth in another pipkin, then take ſome light French bread chipt, and cover the bottom of the diſh, ſteep the bread in the ſame broth, or good mutton gravy, then pour the haſh on the ſteeped bread, lay the legs and the rump on the haſh, with ſome fryed oyſters, ſliced lemmon, and lemmon peel, the juyce of orange, and yolks of eggs ſtrained, and beaten butter, garniſh the diſh with carved oranges, lemmons, &c. thus you may haſh any kind

kind of foul; there are other whimſical ingredients in the practice of Cookery, but I mention onely ſuch as have a ready and natural, not forced or forraign reliſh, which was little uſed here.

To butter Eggs upon Toaſts.

TAke twenty Eggs, beat them in a diſh with ſome ſalt, and put butter to them, then have two large Rolls or fine Manchets, cut them in Toaſts and toaſt them againſt the fire with a pound of fine ſweet butter, being finely butter'd in a fare clean diſh; put the eggs on the toaſts, and garniſh your diſh with pepper and ſalt, otherwayes half boyle them in the ſhells, then butter them, and ſerve them on toaſts or toaſts about them.

To Stew a Line, Leg, Breaſt of Mutton.

TAke a loyn of Mutton and joynt it well, and do ſo to the breaſt, and draw and ſtuff it with ſweet herbs and minced parſley, then put it in a deep ſtewing diſh, with the right ſide downwards, put to it ſo much white wine and ſtrong broth as will ſtew it, ſet it on a great heap of coals, put in two or three onyons, a bundle of ſweet herbs, and a little large mace, when it is almoſt ſtewed, take a handful of ſpinnage, parſley and endive and put into it, at the laſt you may put ſome gooſberries or grapes; in the winter time ſampiere and capers, here you may add them at any time, diſh up the loyn of Mutton and put by the liquor you do not uſe, and thicken the other with yolks of eggs and ſweet butter, ſo put on the ſauce and the herbs over the

meat, and garniſh the diſh with lemmon and barberies.

To haſh a Rabbet.

YOu muſt take the fleſh from the bones of the Rabbet, being before waſhed, and mince it ſmall with your mincing knife, ſo put to it a little ſtrong broth and vinegar, an oynion or two, with a grated nutmeg, and let it ſtew up together, then mince a handful of boyled parſley green, with a lemmon cut like dice, and a few barberries, put it into the Haſh, and toſte it altogether, and when it is enough, put a ladleful of ſweet butter to it, and diſh it upon the lines, ſo garniſh it with lemmon.

To Carbonado Mutton.

BOyl a ſhoulder or breaſt of Mutton, then ſcorch them with your knife, and ſtrew on minced tyme and ſalt, and a little nut-

nutmeg, when they are boiled, diſh them up; the ſauce is claret wine boyled up with two oynions, a little ſamphiere and capers, and a little gravy, garniſht with lemmons.

To pickle Oyſters.

TAke a quart of the largeſt great Oyſters, with the liquor, waſh them clean, and wipe them, add to them a pint of fair water, with half a pint of white wine vineger, half an ounce of whole pepper, an handful of ſalt, a quarter of an ounce of large mace, with the liquor of the Oyſters ſtrained, put altogether in a pipkin over a ſoft fire, let them ſimper together a quarter of an hour; when the Oyſters are enough, take them up and put them into a little fair water and vinegar, until they be cold, the pickle boyling a quarter of an hour after the Oyſters are taken up, both being cold put them up

up together; when you uſe them, garniſh the diſh with barberries and lemmon, and a little of the mace and pepper, and pour in ſome of the pickle.

A way to fry Rabbets with ſweet ſauce.

CUt your Rabbet in pieces, waſh it and dry it well in a cloth, take ſome freſh butter and fry the Rabbet in it, when your Rabbet is little more then half fryed, take ſome ſlices ſhred very ſmall, a quarter of a pint of cream, the yolks of a couple of egges, ſome grated nutmeg and ſalt; when the Rabbet is enough, put them into the pan, and ſtir them altogether, take a little vinegar, freſh butter and ſugar, melt it together, and ſo ſerve it with ſippets, the diſh garniſhed with flowers, &c.

How to roaſt a Rabbet with oyſters.

WAſh your Rabbet and dry it well, take half a pint of Oyſters, waſh them and wipe them clean one by one, and put them into the Rabbets belly, a couple of oynions ſhred, whole pepper, large mace, two or three ſprigs of tyme, ſow up the belly: for the ſauce as uſual, the liver and parſley, a hard egge, ſhred them together, and beat ſome butter thick, put it into the diſh and ſerve it.

To make a Frickaſſe of Chickens.

TAke three or four Chickens, ſcald them, flea off the skin and feathers together, put them in a little water, take halfe a pint of white wine, and two or three whole oynions, ſome large mace and nutmeg tyed up in a cloth, a bundle of ſweet herbs and a little ſalt, and put them all in a pipkin cloſely

cloſely covered, let them ſimmer a quarter of an hour, then take half a dozen yolks of eggs, half a pound of ſweet butter, four anchovies diſſolved in a little of the broth, ſhred your boyled ſpice ſmall, take a quarter of a pound of capers, ſhred them very ſmall, put the anchovies diſſolved into the egges and butter and capers, and ſo ſtir it altogether over a chafing-diſh of coals, till it begin to thicken, then take the Chicken out of the broth and pour lear upon them, ſerve them with ſippets and lemmon ſliced.

Another way to fry the ſame Fricaſſe brown.

TAke four Chickens, ſcald them and cut them in quarters, beat them flat with your cleaver, and break their bones, dry them with a cloth very well, and flower them all over on the skinny ſides, your pan being hot with clarified but-

ter,

ter, put them in with the skinny ſides downwards, fry them brown, then turn them, let your lear be a little claret wine and gravy, then put your liquor out of your pan, and put in your lear, with peices of ſaſſages wrung off as long as your thumb, and a pint of oyſters, two or three oynions, with a bundle of ſweet herbs, a grated nutmeg, and two or three anchovies, let them boyl up in the pan, then beat the yolks of four eggs, with a little ſtrong broth, take the pan off the fire and put them in, if it turns too thick, you may thin it with wine, gravy or ſtrong broth, keep it ſhaking whilſt it's on the fire; then diſh up your Chickens in ſippets, and pour on your lear and oyſters, with your pieces of ſaſſages by the ſides of the diſh, and garniſh it with lemmon.

A grand Sallet.

TAke a quarter of a pound of raiſons of the ſun, a quarter of a pound of blancht almons, a quarter of a pound of capers, a quarter of a pound of olives, the like quantity of ſamphiere, a quarter of a pound of pickle cucumbers, a lemmon ſhred, ſome pickled french beans, a wax tree ſet in the middle of the diſh, paſted to the diſh, lay all their quarters round the diſh (you may alſo mince the fleſh of a rcaſted hen, with ſturgeon and ſhrimps) and garniſh the diſh with cut beans, and turnips in ſeveral figures.

How to pickle French-beans.

TAke your Beans and ſtring them, boyl them tender, then take them off, and let them ſtand till they are cold, put them into the pickle of beer-vinegar, pepper and

and ſalt, cloves and mace, with a little ginger.

A Cordial ſtrengthning Broth.

TAke a red Cock, ſtrip off the feathers with the skin, take a rolling-pin and bruiſe his bones to ſhivers, ſet it over the fire and juſt cover it with water, put in ſome ſalt, and watch the ſcumming and boyling of it, put in a handful of harts-horn, a quarter of a ponnd of blew currants, as many ſtoned raiſins of the ſun, as many prunes, four blades of large mace, a bottom cruſt of a white-loaf, half an ounce of china-root ſliced, being ſteeped three hours before in warm water, boyl in three or four pieces of gold, ſtrain it and put in a little fine ſugar and juice of orange and ſo uſe it.

Ano-

Another way.

TAke a Cock or two, cut off their wings and legs, cleanſe all the blood out of the inſide, parboyl them very well, that when they are boyled, there may ariſe no ſcum, then waſh them again in fair water, put them in a pitcher with a pint of Rheniſh wine, and as much of your aforeſaid ſtrong broth as will cover them, add thereto a few cloves, large mace, ſhred ginger and nutmeg, a little whole pepper, with a ſmall quantity of china, and an ounce or two of harts-horn, put a little ſalt and ſtop up your pitcher cloſe that no ſteam may come forth; you muſt boyl the pitcher in a great pot about ſix hours, then pour out the broth and ſtrain it into a baſon, and ſcruze into it the juice of two or three lemmons. Theſe were he ordinary morning draughts, with caudles, for variety, of the Pro-

Protectreſs and her Maſter, and about 11 a clock, a cup of ſmall Ale with a toaſt and ſugar.

How to make Barley-broth.

TAke Barley and put in fair water, give it three qualms over the fire, ſeparate the waters, and put it into a cullender, boyl it in a fourth water, with a blade of mace and a clove, and when it is boyled away, put in ſome raiſins and currants, and when the fruit is boyled enough, take it off and ſeaſon it with white white, roſe-water, butter and ſugar, and a couple of yolks of egges beaten with it: This was a Meſs frequently prepared for *Oliver*.

To make a Pudding of Hogs Liver another way.

BOyl your Hogs Liver and grate it, put to it more grated bread then Liver, with as much fine flower,

flower, as of either, put twelve eggs to the value of a gallon of this mixture, with about two pound of beef ſuet minced ſmall, with a pound and a half of currants, half a quarter of a pint of roſe-water, a good quantity of cloves and mace, nutmeg, cinnamon, and ginger, all minced very ſmall, mix all theſe with ſweet milk and cream, let it be no thicker then fritter batter; To fill your Hogs guts, you may make with it the maw fit to be eaten hot at Table; in your kniting or tying the guts, you muſt remember to give them three or four inches ſcope: In your putting them into the boyling water, you muſt handle them round, to bring the meat equal to all parts of the gut, they will ask about half an hour boyling, the boyling muſt be ſober, if the wind riſe in them, you muſt be ready to prick them, or elſe they will flie and burſt in pieces; This was Madam *Frances* her Delicacy.

How

How to make an Eels Pie, with Oyſters.

TAke the Eels, waſh them and gut them, and dry them well in a cloath, to four good Eles allow a pint of Oyſters well waſhed, ſeaſon them with pepper, ſalt, and nutmeg, and large mace, put half a pound of butter into the Pie, as alſo half a lemmon ſliced, ſo bake it, when it is drawn, take the yolks of two Eggs, a couple of anchovies diſſolved in a little white wine, with a quarter of a pound of freſh butter, melt it and mix altogether and make a Lear of it, and put into the Pie.

How to roaſt a Shoulder of Mutton with Oyſters.

YOur Oyſters being parboild, put to them ſome parſley, tyme, and winter ſavoury minced ſmall, with the yolks of ſix eggs hard

hard boiled and minced, a half-penny-loaf of grated bread, three or four yolks of eggs, ſo mingle all together with your hands, your Shoulder of Mutton being ſpitted, lay it upon the dreſſer and make holes with a ſticking knife, in it (you may cut the holes as wide as you think convenient) put in your Oyſters with the herbs and ingredients after them, about thirty Oyſters will be enough; let it roaſt indifferent long, take the reſt of a quart and put them into the deep diſh, with claret wine, two or three onyons, in halves, a couple of minced anchovies, put all this under your Mutton in the pan, ſo ſave your gravie, and when your meat is ready, put your ſauce upon a heap of coals, put to it the yolk of an egg beaten, a grated nutmeg and ſweet butter, diſh the Shoulder of Mutton, and pour this thick lear of Oyſters all over it, and garniſh it with barbaries and lemmons.

How

How to pickle up Cucumbers.

TAke young Gerkins, and wipe them clean, take the ſeeds of dill and fennel, large mace, beaten pepper and ſalt, ſeaſon the beer vineger very well with ſalt, lay a layer of Cucumbers, and ſprinkle between every row of Cucumbers, your ſeeds and ſeaſoning; When the pot is almoſt full with Cucumbers, fill it up to the brim with beer vineger, and keep it cloſe covered; If you like broom buds rather, they are to be pickled only with water and ſalt, and ſhut cloſe as before; But I may add (to put the Cariors noſe out of joynt) that onyons and water were the chief Court ſauce, and ſhall hence forth be exalted and dignified by the name of the Protectors Hogo.

How to make a freſh Cheeſe.

I Have mentioned before her making of Butter, I ſhall now give you an Experiment of her making of freſh Cheeſe. Take ſome new milk or cream, and a race of cinnamon, ſcald it, then take it off the fire, ſweeten it with fine ſuger, then take a ſpoonful of runnet to two quarts of milk, ſet it by and keep it cloſe covered, and ſo let it ſtand, when the cheeſe comes, ſtrow a little fine ſugar, and grated nutmeg, and ſerve it in with ſippits, ſops in Sack or Muſcadine; which at this ſeaſon of the year, was one of the extempore entertainments of this ruſtical Lady.

To roaſt a Lamb, or Kid.

TRuſs your Lamb or Kid, pricking the head backwards over the ſhoulder, laying it down, ſet it

it and lard it with Bacon, and draw it with time, and a little lemmon peel, then make a pudding with a little grated bread, a handful of sweet herbs, a handful of beef suet, put in about a handful of flower, and a little sassage with time, made mince meat, season it with cloves, mace, cinamon, ginger, nutmeg, and salt, make it up into a tender body, with two or three eggs, and a little bran, stuff it into the belly of the Lamb, and Kid, put some sauce of Veal or Lamb over it, so prick it up the belly, roast the Lamb and Kid, and when it is enough, serve it up with Venison sauce.

To roast Venison.

THis is the same common way with roasting a Hogs harslet, and meerly devised, for to take off by its variety the nauseousness of this meat, which was in abundance at their Table, as shall further be

manifeſted. Take the biggeſt part of the Hanch of Veniſon, and cut it in thin collops, hack it with your knife, as you do the like to Veal, then lard it very thick, with a ſmall larding pin, then take a handful of parſley and ſpinnage, good ſtore of tyme, a little Roſemary, winter-ſavoury and ſweet marjorum, mince it exceeding ſmall, with a little beef-ſuet, ſo put it in the diſh with your Veniſon; put to it ſome beaten cloves, cinnamon, nutmeg, with a pretty quantity of ſalt, the yolks of half a dozen of egges or more, mingle it up altogether with your hands, then ſpit your colops on a ſmall ſpit or long *broaches* made with ſticks, you muſt ſpit them ſo by doubling of them or bringing in the ends, that they may not hang too long, but equal; when they are all ſpitted, put your herbs amongſt them and tye them together with a pack-thread; as they roaſt put a diſh under them with claret wine; when they are al-

moſt

moſt done, take your diſh and ſet it on the coals, put grated bread, beaten cinnamon, vinegar and ſugar to the wine, with a ladleful of drawn butter, diſh up your Veniſon, and put on this lear, but very thin over it, and ſo ſerve it.

How to boyl a Hanch of Veniſon.

THis was a truly Royal and conſtant diſh in its ſeaſon at Court, when it was ſo really, and therefore out of curioſity and ſtate was ſerved up to her Table during the ſeaſon; it is more extraordinary then any of the former, but ſince her times deſtroyed the game, yet cheapned and aviled the Veniſon, and made it every ones meat; which ſordid example yet prevails among ſome proprietors of parks: I will ſet down this Direction.

Firſt, ſtuff your Veniſon with a handful of ſweet herbs and parſley minced, with a little beef-ſuet, and yolks of egges boyled

hard, ſeaſon your ſtuffing with pepper, nutmeg, ginger and ſalt, put your Hanch of Veniſon a boyling, being powdered before, then boyl up three or four colly-flowers in ſtrong broth, & a little milk; when they are boyled, put them forth into a pipkin, add to them drawn butter, and keep them warm by the fire, then boyl up two or three handfuls of ſpinnage in the ſame liquor, when it is boyled up, pour out part of your broth, and put in a little vinegar, a ladleful of ſweet butter, and a grated nutmeg, your diſh being ready with ſippets in the bottom, put on the ſpinnage round towards your diſh ſide, then take up the Veniſon being boyled, and put it in the middle of your diſh, and put in your colly-flowers all over it, pour on your ſweet butter over your colly-flowers, and garniſh it with barberries, and the brims of the diſh with ſome green parſley minced; cabbage is as good done in the ſame manner as colly-flowers.

How

How to bake a Veniſon-Paſty.

THis is called the King of dainties, which *Oliver* ſtole by retail, (as he did a more real Regality) many years before, and ſhared this ſoveraign delicacy among his Complices, but now more then bold *Robin Hood*, he was Lord and avowed Maſter of the Game, and therefore that his fellow Dear ſtealers may know how to dreſs their prey *a la mode Cromwellian*, take this Preſcription, for to other perſons it will be of no uſe: when you have powdered your Hanch of Veniſon, or the ſides of it, by taking away all the bones and ſinews, and the skin or fat, ſeaſon it with pepper and ſalt only, beat it with your rolling-pin, and proportion it for the Paſty, by taking away from one part and adding to another; your paſte being made with a peck of fine flower, and about three pound of butter, and

a dozen eggs, work it up with cold water into as ſtiff a paſte as you can, drive it forth for your Paſty, let it be as thick as a mans thumb, roll It up upon a rolling-pin, and put under it a couple of ſheets of cap-paper well flowered, then your white being already minced and beaten with water, proportion it upon the Paſty, to the bredth and length of the Veniſon, ſo lay you Veniſon in the ſaid white, waſh it round with your feather, and put on a border; ſeaſon your Veniſon at the top, and turn over your other leaf of paſte, ſo cloſe up your Paſty, then drive out another border for garniſhing the ſides up to the top of the Paſty, ſo cloſe it up together by the rolling-pin, by rolling it up and down by the ſides and ends; and when you have flouriſht your garniſhing, and edged your paſty, vent it at the top, ſet it into the Oven, and after four or five hours baking, at leaſt, draw it. This will ſerve, abating

bating the time, for any other meats baking, for beef or mutton, and may be applied, which is the main deſign of this diſcovery, to vulgar uſe. I muſt omit Her manner of collering of Veniſon, becauſe not practicable among mean people.

To boyl any uſual joint of Meat.

CUt any of them in ſuch large pieces as you uſually do a neck of mutton, as that two or three of them may ſerve in a diſh, and put them into a pot, with ſo much water as will cover them; if you have a line of mutton (the ſuet taken from it) or a neck of veal, you may take ten ſprigs of winter-ſavoury, and as much of tyme, adding to them twelve great onyons, if they are ſmall, take the more, grate to them half a penny loaf, with half an ounce of cloves and mace, and one handful of ſpinnage, a little ſalt and

parſley (if in the Spring or Summer, otherwiſe capers and ſamphiere) let it boyl moderately, until it be half conſumed; when you take it off, add a little vinegar and ſweet butter, but you muſt not let your ſpinnage and parſley have above a quarter of an hours boyling.

To bake Steaks the French way.

SEaſon the Steaks with pepper, nutmeg and ſalt lightly, and ſet them by, then take a piece of the leaneſt of a leg of mutton and mince it ſmall with ſome beef-ſuet, and a few ſweet herbs, as tops of tyme and penny-royal, grated bread, yolks of eggs, ſweet cream, raiſins of the ſun, &c. work all theſe together, and make it into little balls or puddings, put them (into a deep round pye) on the Steaks, then put to them ſome butter, and ſprinkle it with verjuice, cloſe it up and bake it, when it

it is enough, cut it up and liquor it with the juice of two or three oranges or lemmons.

To bake a Pig.

THis is an experiment practiſed by Her at *Huntingdon* Brew-houſe, and is a ſingular and the only way of dreſſing a Pig. Take a good quantity of clay, ſuch as they ſtop barrels bungs with, and having moulded it, ſtick your Pig, and blood him well, and when he is warm, arm him like a Curaſſier, or one of *Cromwels* Iron-ſides, hair, skin, and all (his intrail's drawn and belly ſowed up again) with this prepared clay, thick every where, then throw him below the ſtoak-hole under the Furnace, and there let him ſoak, turn him now and then, when the clay is hardned, for twelve hours, he is then ſufficiently baked; then take him and break off the clay, which eaſily parts, and you will have a fine criſpy coat,

and all the juice of the Pig in your diſh; remember but to put a few leaves of ſage, and a little ſalt in the belly of it, and you need no other ſauce. The like you may do with any fowle whatſoever, for the clay will fetch off and conſume the feathers.

Another way according to Court faſhion.

FLay a ſmall fat Pig, cut it in quarters, or in ſmaller pieces, ſeaſon it with pepper, ginger and ſalt, lay it into a fit coffin, ſtrip and mince ſmall a handful of parſley, ſix ſprigs of winter-ſavoury, ſtrew it on the meat in the Pye, and ſtrew upon that the yolks of three or four hard eggs minced, and lay upon them five or ſix blades of mace, a handful of cluſters of barberries, a handful of currants well waſhed and picked, a little ſugar, half a pound of ſweet butter or more, cloſe your Pye and ſet it in an

an Oven, as hot as for manchet, and in three hours it will be baked, draw it forth, and put in half a pint of ſugar, being warmed upon the fire, pour it all over the meat, and put on the pye lid again, ſcrape on ſugar, and ſerve it hot on the Table.

To make a Fool.

TAke two quarts of cream, ſet it over the fire and let it boyl, then take the yolks of twelve eggs and beat them very well with three or four ſpoonfuls of cold cream, and then ſtrain the eggs in the skillet of the hot cream, ſtirring it all the time to keep it from burning, then ſet it on the fire, and let it boyl a little while, but keep it ſtill ſtirring for fear of burning, ſo then take it off, and let it ſtand and cool, then take two or three ſpoonfuls of ſack, and put it in the diſh, with four or five ſippets, ſet the diſh and ſippets a drying, and when

when they be dry that they hang to the diſh, ſweeten the cream and pour it into the diſh ſoftly, becauſe the ſippets ſhall not riſe up; this will make three diſhes, when it is cold it is fit to be eaten.

To make an Artichoak-Pye.

TAke the bottom of ſix Artichoaks, being boyled very tender, put them in a diſh, and ſome vinegar over them, ſeaſon them with ginger and ſugar, a little mace whole, and put them in a coffin of paſte: when you lay them in, lay ſome marrow and dates ſliced, & a few raiſins of the ſun in the bottom, with good ſtore of butter, when it is half baked, take a gill of ſack, being boyled firſt with ſugar, and a pill of orange, put it in the Pye, and ſet it in the Oven again till you uſe it.

To boyl Flounders or Jacks after the beſt manner.

TAke a pint of white wine, the tops of young tyme and roſemary, and a little whole mace, a little whole pepper ſeaſoned with verjuice, ſalt, and a piece of ſweet butter, and ſo ſerve it; you may do fiſh in the ſame liquor three or four times.

To draw Butter, of only uſe in ſauces.

TAke the Butter and cut it into thin ſlices, put it into a diſh, then put it upon the coals where it may melt leiſurely, ſtir it often, and when it is melted, put in two or three ſpoonfuls of water or vinegar which you pleaſe, then ſtir it and beat it until it be thick, if the colour keep white it is good, but if it look yellow and curdly in boyling, it is nought, and not fit to be uſed to this purpoſe.

To

To make puff-paſte.

BReak two egges in three pints of flower, make it with cold water, then rowl it out pretty thick and ſquare, then take ſo much butter as paſte, and divide your butter in five places, that you may lay it on at five ſeveral times, rowl your paſte very broad, and take one part of the ſame butter in little pieces all over your paſte, then throw a handful of flower ſlightly on, then fold up your paſte, and beat it with a rolling-pin, ſo rowl it out again; thus do ſeveral times, and then make it up.

To make an excellent Jelly.

TAke three gallons of fair water, boyl in it a knuckle of veal, and two calves feet ſlit in two, with all the fat clean taken from between the clawes, ſo let them boyl to a very tender Jelly keeping

ing it clean ſcummed, and the edges of the pot alwayes wiped with a clean cloth, that none of the ſcum may boyl in them, ſtrain it from the meat, and let it ſtand all night, and the next morning take away the top and the bottom, and take to a quart of this Jelly half a pint of ſherry ſack, half an ounce of cinnamon, and as much ſugar as will ſeaſon it, ſix whites of eggs very well beaten; mingle all theſe together, then boyl it half an hour, and let it run through your Jelly bag.

Another manner to make a freſh Cheeſe preſently.

TAke the whites of ſix eggs, beat them very well, and ring in the juice of a good lemmon to the whites, when the cream ſeetheth up, put in the whites and ſtir it about till it be turned, and then take it off and put it into a cheeſe trough, and let the whay be drawn from

from it, then take the curd and pound it in a ſtone morter, with a little roſe-water and ſugar, and put it into an earthen cullender, and ſo let it ſtand till you ſend it to the Table, then put it into a diſh, and put a little cream to it, and ſo ſerve it.

To make a Cheeſe-cake the beſt way.

TAke two gallons of new milk, put into it two ſpoonfuls and a half of runnet, heat the milk little leſs then blood-warm, cover it cloſe with a cloth, until you ſee the cheeſe be gathered, then with a ſcumming diſh gently take out the whay, ſo when you have drained the curd as clean as you can, put the curd into a ſieve, and let it drain very well there, then to two quarts of curd take a quart of thick cream, a pound of ſweet butter, twelve eggs, a pound and a half of currants, a penny worth of cloves, nutmeg and mace beaten,

half

half a pound of good ſugar, a quarter of a pint of roſe-water, ſo mingle it well together, and put it in puff-paſte.

Another way.

PUt due quantity of runnet to three gallons of milk, that it it may be a tender curd, run it through a thin ſtrainer, when it comes or gathereth, ſqueeſe or pres out the whay, as well as you can poſſible, put it into a deep baſon, put to it about a pound of ſweet butter melted, ſixteen eggs, caſting away half the whites, ſeaſon it with beaten cinnamon, ginger, cloves, mace and nutmeg, ſome ſugar ſufficient to ſweeten it, with ſome ſalt, eringo and citron minced, a handful of grated bread or naples biſket, mix it all well together, if it be too ſtiff add a little ſweet cream, let it not be too thin, ſo beat down the ſides of your cakes; then make your cakes

cakes with melted butter, and warm your milk, with a handful of poudered ſugar, rowl out your paſte, and jag out your pattern by a large round trencher and paper thereon, then put on the ſeaſoned curds by ſpoonfuls, and turn up the ſides of it in ſix or eight corners, bake them in a quick Oven, but not too hot. They will ask a quarter of an hours baking.

To broyl Oyſters.

TAke the biggeſt Oyſters you can get, then take a little minced tyme, grated nutmeg, and grated bread, and a little ſalt, put this to the Oyſters, then get ſome of the largeſt bottom ſhells and place them on the gridiron, and put two or three Oyſters in each ſhell, then put ſome butter to them, and let them ſimmer on the fire till the liquor bubbles low, ſupplying it ſtill with butter, when they are criſp, feed them with white

white wine, and a little of their own liquor, with a little grated bread, nutmeg and minced tyme, but as much only as to reliſh it, ſo let it boyl up again, then add ſome drawn butter to thicken them, and diſh them on a diſh or plate, but if you have ſcollop ſhells it is the beſt way to broyl them in.

To broyl Scollops.

FIrſt boyl the Scollops, and then take them out of the ſhells and waſh them, then ſlice them and ſeaſon them with nutmeg, ginger and cinnamon, and put them into the bottom of your ſhells again, with a little butter, white wine and vinegar, and grated bread, let them be broyled on both ſides; if they are ſharp, they muſt have ſugar added to them, for the fiſh is luſcious and ſweet naturally; there is therefore another proper way to broyl them, with Oyſter li-

quor

quor and gravy, with diſſolved anchovies, minced onyons and tyme, with the juice of a lemmon in it.

To ſtew a diſh of Trouts.

LEt your frying-pan be very hot with clarified butter, then ſplit them in two, and give them a ſudden brown with a forcible heat, and let a ſtewing diſh be ready prepared with gravy, oyſter liquor, a little claret wine and vinegar, fry three or four ſliced onyons, and when they are brown, put them to the fiſh, with a handful of parſley fryed green, a ſliced nutmeg, two or three anchovies, and let it juſt boyl up together, then diſh up your Trouts upon ſippets; notwithſtanding the beſt way for criſpneſs and ſight of your fiſh, is to fry the ſplit fiſh as Trout, Salmon Peel, and Salmon very criſp and brown; diſh it up with the inſide uppermoſt.

To ſtew a Carp.

TAke a living Carp and knock him on the head, open him in the belly take heed you break not the gall, pour in a little vinegar, and waſh out all the blood, ſtir it about with your hand, then keep it ſafe, then have a pan or skillet on the fire, with ſo much white wine as will almoſt cover the fiſh; put to it an onyon cut in the middle, a clove or leſs of garlick, a race of ginger ſhred, a nutmeg quartered, a faggot or bundle of ſweet herbs, three or four anchovies, your Carp being cut out and rubed all over with ſalt, when the wine (if abated with a little water will do as well) doth boyl, put the Carp in, and cover him cloſe, and let him ſtew up for about a quarter of an hour, then put in the blood and vinegar with a little butter, ſo diſh up the Carp, and let the ſpawn, milt and revet be laid upon it,

it, the liquor that boyled him, with the butter, is the beſt ſauce, and is to be eaten as broth; garniſh the diſh with lemmons and grated bread.

To make a Warden or Pear Pye.

BAke your Wardens or Pears in an Oven, with a little water and good quantity of ſugar, let your pot be covered with a piece of dough, let them not be fully baked by a quarter of an hour, when they are cold make a high coffin, and put them in whole, adding to them ſome cloves, whole cinnamon, ſugar with ſome of the liquor they were cloſed in, ſo bake it.

To make a Quince Pye.

CUt your Quinces from the core, and fill your Pye, lay over it ſliced oringado, and pour into it the ſyrrup of barberries, mul-

mulberries, oringado, and put on good ſtore of ſugar, with two or three ſticks of cinnamon, ſo cloſe and prick it, but give it as little vent as you can; you may alſo bake them whole, after you have cored them with your coring iron and and pared them very thin, when they are placed in your Pye, fill the vacant place where your core was taken out, with the ſyrrup of orangado, they ought to have as much ſugar as their weight, but not if you have ſtore of ſweet ſyrrup.

To make a Pye with Pippins.

YOu muſt core and pare your Pippins, and when your coffin is made, take a handful of ſliced quinces and ſtrew over the bottom thereof, then place in your pippins, and fill the core holes with the ſyrrup of quinces, and put into every one a piece of oringado, ſo pour on the ſyrrup of quinces

quinces over the apples with ſugar, and cloſe it; theſe Pyes will ask good ſoaking, eſpecially the quince Pye.

To make a double Tart.

TAke ſome codlings tenderly boyled and peel them, cut them in halves, fill your Tart, put into a quarter of a hundred of codlings a pound and a half of ſugar, a few cloves, and a little cinnamon, cloſe up the coffin and bake it; when it comes out of the Oven, take a quart of cream, ſix eggs, a quartern of ſugar and a ſliced nutmeg, beat all theſe well together, pour them into the Tart, then ſet your Tart in the Oven for half a quarter of an hour, when it comes out, cut off the ley and having a lid cut in flowers ready, lay it on, and garniſh it with preſerves of damſons, resberries, apricocks and cherries, and place a preſerved quince in the middle, and ſtrew it with ſugar biskets.

How

How to make an Almond Tart.

RAiſe an excellent good paſt with ſix corners, an inch deep, take ſome blancht Almonds very finely beaten with roſe-water, take a pound of ſugar to a pound of Almonds, ſome grated nutmeg, a little cream, with ſtrained ſpinnage as much as will colour the Almonds green, ſo bake it with a gentle heat in an Oven not ſhutting the lid, draw it, and ſtick it with candid Orange and Citron, and red and white Muskadine.

To make white Quince Cakes.

FIrſt clarify the ſugar with the white of an egg, but put not ſo much water to it as you do for Marmalade; before you clarify it, keep out almoſt a quarter of the ſugar, let your Quinces be ſcalded, and let them be chopped in ſmall pieces before you put it into the

ſyrrup, then make it boyl as faſt as you can, and when you have ſcummed it, and you think it be half boyled, then jamire it, and let the other part of your ſugar be ready candy'd to a hard candy, and ſo put them together, letting it boyl but a very little after the candy is put to it, then put in a little Musk, and ſo lay it out before it be cold.

To make red Quince Cakes.

BAke them in an Oven with ſome of their own juice, their own coars being cut or bruiſed and put to them, then weigh ſome of this juice with ſome of the Quince, being cut into ſmall pieces taking their weight in ſugar, and with the Quince, ſome pritty quantity of juice of Barberies, being baked or ſtewed in a pot; when you have taken their weight in ſugar, you muſt put the weighed Quince, and above three quarters

ters of the ſugar together, and put to it ſome little quantity of water as you ſhall ſee cauſe, but make not the ſyrrup too thinne; and when you have put all this together, cover it, and ſet it to the fire, keep it covered, and skimme it as much as you can; when it is half boyled, then ſimmer it; let the other part of ſugar have no more water put to it, then well wet the ſugar, and ſo let it be boyled to a very hard candy, and when you think they be boyled enough, then lay them out before they be cold.

To make clear Cakes of Quince.

YOu muſt prepare the Quinces and Barberies as before, and then take the cleareſt ſyrrup, and let it ſtand on the coals two or three hours, then take the weight of it in ſugar, and put near half the ſugar to the juice, and ſo let them boyl a little on the fire, and then

candy the reſt of the ſugar very hard, and ſo put them together, ſtirring it while it is almoſt cold, and ſo put it into glaſſes.

To Preſerve Quinces white.

TAke to every pound of Quince, a pound an a quarter of ſugar, clarify this ſugar with the white of an egge, coar your Quinces but not too much, and then put this ſugar, and water, and Quince, being raw, together, and ſo make them boyl ſo faſt as you can ſee no Quince, but forget not to turn them, and take off what skimme you can, keep them boyling thus faſt, till you think they be ENOUGH.

AND ſo I have run through the whole and more uſual fare of her private Table, obſerving no method therein, becauſe I had them in this form from a near ſervant of hers? As for Fiſh and Fleſh days, there

there was no obſervation of them, all dayes being alike to the Caterer and Purveyour, and thoſe that eat at her Tables, as was hinted before.

But this habit of Diet, not proving effectual to the prolongation of *Olivers* life, by and with which this Court ſubſiſted, and was the onely ligament of that riffraff Society; a *V*oyder was the next ſervice; for though there were ſome faint and ſlight ſhewes of Houſekeeping, which the ſtanding Court Officers maintained with their credit (and injury of ſeveral perſons, who truſted upon the greatneſs of the deceaſed Uſurper) to keep their places warm, and themſelves in action; yet Mrs. *Cromwel*, wiſely and timely withdrew her ſtake, and ſuffered her Son *Ricardo*, to run the reſque of the old and new debt upon his own Score.

And upon his account, meerly was that coſtly ſolemnity of *Olivers* Funerals adviſed, on purpoſe to

bankrupt him: the pomp bestowed on the dead, proving the ruine and disgrace of the living; so that all things went backward with him with double the pace they flowed upon his Father, and in the same manner; for whereas his Father was wont to call in the Guards, to eat the reliques of his Victuals, now they rushed in, and perforce took the meat off his Table, with a demand of their Pay and Arrears, and this with so much insolence, that Mrs. *Cromwel*, the afflicted Mother of this Unfortunatus, could not forbear in anger to tell her Son *Fleetwood*, That *he had brought his hoggs to a fair Market*: nor is all that Droll, which is mentioned of her in a Play, called *The Rump, or Mirrour of the Times.*

And now is it time to take leave of this good Huswife ere while sojourning with her Son *Henry*, and her Daughter *Francis*, inter married to Sir *William Russels* Son, so that there is a cross match betwixt the

Fami-

Families; *Henry* having married his Daughter before, but ſhe is now at *Hurley* in *Hampſhire*, with her Daughter in Law *Richard Cromwels* wife, while he abſents himſelf for his Debts, which the kind Rump undertook for to pay in conſideration, and as the value of his reſigning the Government: And this is the lateſt Intelligence of thoſe illuſtrious Bubbles and Pageants of fortune, which once filled the world with admiration and diſcourſe, but are now become the contempt and by-word of the meaneſt of the people, who mingle their curſes with their ſcorn, and aſſiſt their lingring envious deſtiny, with all the dicteries and reproaches, which the arrogance and guilt of their Uſurpation, can ſuggeſt to the paſſions of enraged minds. And this Eſſay and *quelque choſe* is added to help their *Digeſtion*.

Sic erit Æternum Pontiliana, Vale.

FINIS.